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Grandma's Secret Salad

Compliments of Lynne Conway, Renton, WA

Sweetnicks' Note: All below notes are Lynne's.

- * 1 head of romaine lettuce, cleaned and torn into bits
- * 3-4 teaspoon A-1 sauce
- * 1 red onion, thinly sliced
- * 1 avocado, cut into small pieces
- * 1 large tomato, cut into pieces
- * red wine vinegar
- * good olive oil
- * salt and pepper
- * 2-3 cloves of garlic
- * two clean hands

To prepare the red onion, marinate the slices for at least half an hour (longer is better) in a small bowl in red wine vinegar to cover. They will become very soft. To prepare the salad bowl, use a garlic press to mash the garlic into the bottom of the bowl. Add the A-1 sauce (do not substitute). Using your hands, rub the garlic and A-1 well all over the inside of the bowl. When you are ready to mix the salad, kick everyone out of the kitchen. Place the lettuce, avocado, tomato and red onions in the bowl. Season with a liberal sprinkling of pepper; salt to taste. Pour about one part red wine vinegar and three parts olive oil over the salad. With your hands (do not use tongs!) mix the salad thoroughly, making sure to incorporate the garlic and A1. Invite one of your favorite relatives to come in and test it for you! Enjoy!