



You can't imagine (or maybe you can) how many different kinds of pasta they make in Italy.

Here's a sampling from one corner of a pasta shop in Sorrento Italy.

Photo by Linda Shane, October 2005

MIX TOGETHER

- 1 Pkg Colored Spiral Garden Pasta, Cooked-Drained
- 2 Cucumbers, Peeled-then Halved & Sliced Thin
- 2 Cans of Black Olives, Drained & cut in Half
- 1 Medium Size Onion, Cut in Half & Slice Thin
- $\frac{1}{2}$ t. Garlic Salt
- 2 T. Parsley, dried or fresh
- optional: 1 t. Celery Seed (this was in the original recipe but Dustin does not like it.)

Dressing

Equal parts of Sugar, Vinegar, & Oil (Any Kind - EVOO, Vegetable, Canola)
Start with 1/3 C. EACH, but add more if salad is Too Dry

Serve Warm or Cold.

You can serve immediately, but it actually tastes better the longer you let the flavors blend.
Stir it occasionally while it is in the fridge.

