Mediterranean Pepper Salad (adapted slightly from Smitten Kitchen)

Cut the peppers, cucumbers, and tomatoes while the onion rests in the vinegar solution.

I left out the olives because Dave is not a fan and the tomatoes because…eh, I just wasn't in a tomato mood.

As much as I loved this salad, it was a little salty for our tastes. For that reason, I've decreased the kosher salt in the onion pickling solution from 1 tablespoon (3 teaspoons) to 2 teaspoons. I've also increased the feta slightly, as Dave and I felt that the feta really brought everything together.

¼ cup red wine vinegar
¼ cup cold water
2 teaspoons kosher salt
2 teaspoons sugar
½ medium red onion, cut into a ½-inch cubes
3 bell peppers, your choice of colors, cut into ½-inch cubes
1 cucumber, cut into ½-inch cubes
1 cup grape tomatoes, halved
6 ounces firm feta cheese, crumbled
¼ to ½ cup pitted kalamata olives
¼ cup extra virgin olive oil
Salt and pepper to taste

1. Stir together the red wine vinegar, water, kosher salt and sugar in a small bowl until the salt and sugar are dissolved. Add the red onion and set aside for at least 15 minutes.

2. Combine the vegetables, cheese, olives, and drained onions (reserve the liquid) in a large bowl. Pour a quarter cup of the vinegar mixture leftover from the onions over the salad, then drizzle with the olive oil. Adjust the seasonings to taste and either serve immediately or refrigerate for up to one day.