



HEIRLOOM TOMATO SALAD

• Serves: 6

Ingredients:

- 1 1/2 pounds mixed heirloom tomatoes
- 1/2 pound small fresh mozzarella balls, cut into 1/4-inch-thick slices
- 1/2 small red onion, very thinly sliced
- 1/2 cup baby basil leaves (may substitute with regular basil leaves)
- 1/4 cup extra virgin olive oil
- 2 tablespoons ice wine vinegar*
- Coarse salt and freshly ground black pepper, to taste

Directions

- Wash tomatoes and remove cores. Slice larger tomatoes and quarter smaller ones. Place tomatoes on a large platter and drizzle with oil and vinegar, and sprinkle with salt and pepper. Set aside 3 to 5 minutes.
- Divide tomatoes among serving plates. Top with mozzarella, onion, and basil. Drizzle oil and vinegar from platter over tomatoes and season to taste with additional salt and pepper.

