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Heirloom Tomato Side-Salad

A perfect side dish for picnics and outdoor gatherings, best in summer or when locally grown tomatoes are at their peak abundance!

You Will Need:

- 6 - 8 Large heirloom tomatoes of your choice
- 1/3 Cup **Delavignes Balsamic Vinegar Condimenti**
- 1/3 Cup **Delavignes Regional Extra Virgin Olive Oil**
- 1 - 2 Sprigs fresh basil

Instructions:

Rinse and dry the tomatoes, removing any imperfections with a sharp paring knife. Carefully slice the tomatoes into bite-sized wedges and arrange in a single layer in a large serving dish. Rinse basil and pat dry; discard thick stems and thinly slice the leaves. Arrange the basil evenly over the tomatoes. In a salad-dressing shaker (or any leak-proof container) combine the **Balsamic Condimenti** and **Regional Extra-Virgin**. Shake vigorously and immediately drizzle over tomatoes and basil. Enjoy!

Note: To keep the tomato wedges intact we recommend using a serving plate or dish as opposed to a bowl; the salad can be served with a spatula or large serving fork.

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