

TOMATO-BASIL SALAD

One of the simplest and tastiest ways I know of to enjoy tomatoes.

4 large ripe tomatoes, sliced & drained
12 medium-sized fresh basil leaves
About 3/4 cup shredded Mozzarella cheese
Shallot and Basil Dressing (recipe follows)
3 Tbl lightly roasted pine nuts

Arrange tomato slices attractively on serving platter, interspersing the basil leaves here and there between the slices. Sprinkle the cheese lightly over the top, then drizzle on the Shallot and Basil Dressing.

Garnish with the pine nuts and serve. Yields 4 servings.

Shallot and Basil Dressing

In small bowl, whisk together:

1/4-cup red or white wine vinegar
3 Tbsp minced fresh basil leaves
2 Tbsp minced shallots
1/4-tsp minced garlic
1/4-teaspoon salt.

Stir in 3 tablespoons virgin olive oil; adjust seasonings. Yields about 1/2-cup dressing.