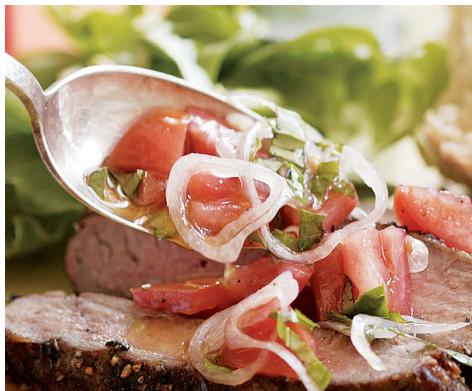


Chunky Tomato-Basil Vinaigrette

By Steve Johnson Fine Cooking Issue 65



Scott Phillips

Yield: Yields a generous 2 cups.

This is more of a topping than a salad dressing. Try it on grilled chicken or Mediterranean-Style Flank Steak.

Ingredients

1-1/4 to 1-1/2 lb. fresh ripe plum tomatoes, seeded and cut into 1/2-inch dice (2 cups)

1 large or 2 medium shallots, thinly sliced

1/4 cup lightly packed chopped fresh basil

1/3 cup red-wine vinegar

3/4 cup extra-virgin olive oil

3/4 tsp. kosher salt; more to taste

Freshly ground black pepper to taste

Preparation

Toss all the ingredients together in a medium bowl, taking care not to rough up the tomatoes too much. You'll need to use a fair amount of salt to bring out the flavor of the tomatoes. The vinaigrette should have a slightly peppery bite. Set aside at room temperature until serving time.



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