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# TOMATO SALAD

## SHALLOTS, SHERRY VINEGAR

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Serves: 4 Guests • Skill Level: Easy • Time: 30 minutes

### Ingredients

5 beefsteak tomatoes ( $\frac{1}{3}$  slices)  
4 shallots (finely chopped)  
2 tbsp. curly parsley (chopped)  
2 garlic cloves (crushed)  
 $\frac{1}{2}$  tsp. ground black pepper  
1 tsp. dijon mustard  
 $\frac{1}{4}$  cup sherry vinegar  
 $\frac{3}{4}$  cup olive oil  
1 tbsp picked flat parsley

### For the Tomato Salad

Place the dijon mustard, garlic and sherry vinegar into the bottom of a mixing bowl. Gradually pour and whisk in the olive oil. Add the parsley, shallots and pepper. Set aside.

Lay the sliced tomatoes on a serving platter and chill. Just before serving, pour the sherry vinegar dressing over the tomatoes. Garnish with a sprig of flat parsley.