

BLACK HEIRLOOM TOMATO SALAD

Prep Time: 10 minutes

Cook Time:

Serves: 6

A fresh heirloom tomato salad featuring the exquisite black varieties paired with Chinese black vinegar, extra-virgin olive oil and crumbled feta cheese.

Why try? If you've never experienced the flavor of an heirloom tomato, you owe it to yourself to try it at least once.

INGREDIENTS

2 pounds (4 to 5 large) variety heirloom tomatoes, including Black Russian or Black Krim varieties, cored and cut in wedges or thick slices

2 tablespoon Chinese black vinegar

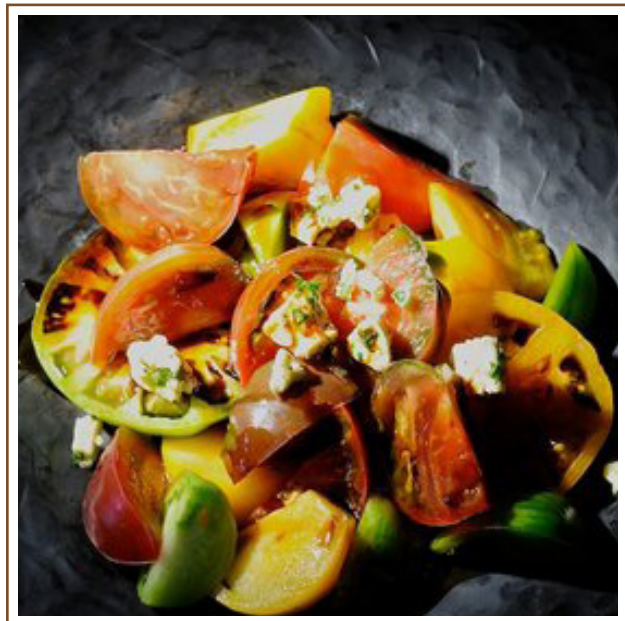
3 to 4 tablespoons extra-virgin olive oil

Kosher salt to taste

Pepper, fresh-ground, to taste

8 ounces feta cheese, crumbled

Fresh thyme leaves, to taste



PREPARATION

- 1 Arrange tomatoes on large serving platter. Drizzle evenly with black vinegar and olive oil; season with salt and pepper to taste. Sprinkle with feta cheese and fresh thyme leaves.

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