



Tomato Vinaigrette

INGREDIENTS:

1 gallon fresh tomato concasse (peeled, seeded and diced Roma tomatoes)
1 cup coarsely chopped mixed herbs including basil, dill, oregano*, parsley, marjoram and thyme*
3 Tbsps dried Tarragon
3/4 cup white balsamic vinegar
1/3 cup minced shallots
1/4 cup virgin olive oil
pinch salt and fresh black pepper to taste

PREPARATION:

- Remove stems and cut a small cross on the bottom of tomatoes
- Blanche tomatoes in boiling water until the skin cracks then plunge into ice water bath to stop the cooking process.
- Peel, de-seed and dice the tomatoes, reserve
- Simmer dried tarragon in vinegar until reduced by half
- Mix all ingredients together and chill overnight
- Bring to room temperature before serving.

Chef's Note: Be sure to use only a small amount of oregano and thyme as they can be very strong.

Serving size: 1/4 cup

Calories: 25

Fat grams: 1

Yields 36, 2 oz servings

