



Creole Tomato Salad

Serves 4

3 ripe tomatoes cut into 1/4-inch-thick slices (about 2 pounds)
1 Vidalia or other sweet onion, thinly sliced and separated into rings
1/4 teaspoon salt
1 tablespoon thinly sliced fresh mint
2 teaspoons chopped fresh chives

Vinaigrette

4 teaspoons olive oil
4 teaspoons red wine vinegar
1 teaspoon Dijon mustard
1/2 teaspoon minced fresh garlic

To prepare salad, alternate tomato and onion slices on a platter. Sprinkle with salt. Top with mint and chives. To prepare vinaigrette, combine oil, vinegar, mustard, and garlic in a jar. Cover tightly shake vigorously. Drizzle vinaigrette over salad, and serve at room temperature.