

# Classic Tomato Salad

Submitted by Stephanie Correia

Tomatoes are abundant here in San Benito County. This recipe takes advantage of both homegrown and Early Girl tomatoes from Pinnacle Farms. Although this recipe is shown as serving only 4, the last time I made this recipe, it was with an entire flat of Early Girl tomatoes from Pinnacle Farms. The recipe is very forgiving, especially when using quality ingredients. Recipe adapted from Living and Eating by John Pawson and Annie Bell.



## Ingredients

- 1 ½ pounds assorted tomatoes
- ¾ tsp sea salt
- ½ tsp sugar
- 6 Tbsp extra virgin olive oil (there are many great San Benito County Olive Oils)

## Preparation & Serving

- Except for the cherry tomatoes, cut and core the tomatoes, then halve, quarter, or slice the tomatoes, as seems appropriate (a serrated knife works best).
- Bleed the tomatoes of some of their juices, these have their own acidity, and dispense with the need for added vinegar.
- Place the tomatoes in a large bowl and sprinkle with salt and sugar. Leave stand for between 30-60 minutes.
- Arrange the tomatoes on a large, shallow rimmed plate, adding any juices that are given out.
- Pour over olive oil and serve.
- A large chunk of crusty bread is also essential. I recommend Adastra bread available Friday afternoons at Vertigo Coffee Roasters in San Juan Bautista.



**A 30<sup>th</sup> Anniversary Recipe**