

CHILLED TOMATO SALAD

Prepared by: Nancy Kenner

Source: Momofuku online

1 pint of mixed cherry tomatoes
1 tablespoon of light soy sauce
1 teaspoon of sherry vinegar
1 teaspoon of sesame oil
2 mint leaves very thinly sliced

Bring a pot of water to boil over high heat. While the water is coming to a boil, make a small X in the bottom of each cherry tomato. In batches, blanch the cherry tomatoes in the boiling water for 10 seconds then immediately scoop the cherry tomatoes out and plunge them into an ice cold bowl of water. Peel the tomatoes and drain them. In a small bowl, mix the soy sauce, sherry vinegar and sesame oil. Drizzle over the tomatoes and toss well to coat. Chill the tomatoes in the fridge until cold. When ready to serve, sprinkle with the thinly sliced mint. Enjoy!

Nancy's Notes: I would make this again but drain the tomatoes before adding the marinade.

