

Heirloom Tomato & Zucchini Salad

Picnic at the Lake | July/August 2006



- 3 LARGE (1¹/₄ LB.) ASSORTED HEIRLOOM TOMATOES, SLICED
- ¹/₂ OF A LARGE ZUCCHINI
- ¹/₂ CUP KALAMATA OLIVES, PITTED
- 2 OZ. MAYTAG BLUE CHEESE, CRUMBLED (¹/₂ CUP)
- 1 TBSP. SNIPPED FRESH CHIVES OR SLICED GREEN ONION
- SEA SALT AND GROUND BLACK PEPPER
- 1 RECIPE *SHERRY-THYME VINAIGRETTE*

On a large platter arrange the tomatoes. With a vegetable peeler or mandoline slicer, thinly slice zucchini lengthwise into ribbons. Tuck zucchini ribbons under and around tomatoes. Top with olives, cheese, and chives. Cover and chill until serving, up to 4 hours.

To serve, sprinkle vegetable mixture lightly with salt and pepper. Drizzle with *Sherry-Thyme Vinaigrette*. Cover and let stand 30 minutes before serving. Makes 6 to 8 servings.

SHERRY-THYME VINAIGRETTE: In a screw-top jar combine 2 tablespoons sherry wine vinegar; 1 clove garlic, minced; 2 teaspoons snipped fresh thyme; and 1 teaspoon Dijon-style mustard. Add ¹/₃ cup olive oil. Cover; shake well. Season to taste with sea salt and pepper.