

Name: Heirloom Tomato Salad

Description: Marinated Vine Ripened Organic Heirloom Tomatoes topped with grilled asparagus, grilled sweet onions, fresh basil, "Oregon"zola Cheese crumbles, and roasted shallot vinaigrette

Serving Size: One Serving

Ingredients:

3 Large Asparagus Spears

1 Thick Slice of Sweet Onion

Olive Oil for Grilling

A variety of 3 different colors of Heirloom Tomatoes

1 Sprig of Fresh Basil

1 oz. "Oregon"zola cheese crumbles

2 oz. Roasted Shallot Vinaigrette (See Recipe) or your favorite vinaigrette

Instructions: Heat your BBQ and lightly season the asparagus spears and Sweet Onion slices. These can be prepared ahead of time and refrigerated for a few days. You will find that these are great items to have around for all kinds of dishes. Grill the Asparagus and Onion slice until cooked pretty well through. Refrigerate immediately to preserve the green color of the asparagus. Wash your tomatoes and cut into wedges. Various sizes for the various colors. Arrange the tomatoes as this dish will look beautiful when it is complete. Top the tomatoes with finely sliced Basil leaves and salt & pepper. Now arrange the asparagus spears and the grilled onion slice (remember these should be cold now). Top all of the arranged items with the vinaigrette or your favorite dressing. Crumble the "Oregon"zola cheese over the top of the whole plate and eat up! This is the perfect cold salad for a hot summer day!