

Heirloom Tomato Salad with Basil Oil

Adapted from *Bon Appetit*

Serves 6 to 8:

Ingredients

Basil Oil:

3/4 cup basil leaves

1/2 cup best quality extra virgin olive oil

1 large shallot, thinly sliced

1 large lemon, zested and juiced

kosher salt and freshly ground black pepper

3 pounds ripe, colorful heirloom tomatoes

1 rustic country bread

extra virgin olive oil

1 garlic clove, sliced lengthwise

torn basil leaves, for garnish

Preparation

Make Basil Oil: in a blender, combine basil leaves and extra virgin olive oil and puree until smooth.

Place strainer over a bowl and strain mixture, pressing down on solids to extract as much oil as possible.

Add sliced shallots, lemon zest and lemon juice to the oil and whisk to combine.

Season with kosher salt and freshly ground black pepper.

Choose tomatoes that are firm ripe, without soft spots.

Slice or wedge tomatoes, depending on size.

Lay them out on platter and drizzle basil oil over all, tossing to coat.

Set aside and let marinate for 30 minutes before serving.

Prepare a gas or charcoal grill.

Slice a rustic country bread into 1 inch thick slices; brush each side with extra virgin olive oil.

Grill for a few minutes on each side, until the bread gets nicely browned.

As soon as the croutes come off grill, rub with half of a garlic clove.

Garnish tomato salad with torn basil leaves and pile salad on a plate, serving a croute alongside.

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