

Tomato and Cucumber Salad with Basil Chiffonade and Sweet Red Onion Vinaigrette

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

Yield: Serves 4

Vinaigrette

1 medium red onion diced
½ cup seasoned rice wine vinegar
½ cup Water
¾ cup grape seed oil
1 tablespoon sugar
Kosher salt and white pepper

Salad

4 medium sized tomatoes
2 medium sized cucumber
Kosher salt and white pepper
¼ cup basil leaves

For the vinaigrette:

In a small sauce pan add the onion, half of the vinegar, water and sugar. Bring to a simmer and let the liquid slowly reduce by half. The onions should be translucent and soft.

Place the onions and liquid in a small bowl and let cool completely

Place the cooled onions in a small food processor and the rest of the vinegar

Turn the processor on and slowly pour the oil into the onions until all of the oil is gone

Strain the vinaigrette through a fine strainer to remove the pulp and season with salt and pepper and reserve.

For the basil:

Stack the leaves on top of each other and roll into a cigar

Then slice into thin strips and reserve

For tomatoes and cucumbers:

Core the tomatoes and remove the very top of the tomato then slice the tomatoes into ¼ inch slices. You should get 6 slices from each tomato.

Slice the cucumber into 1/4-inch slices but slice the cucumber on an angle to make it longer

To plate:

Season the tomatoes and cucumber with salt and pepper. To make a circle on the plate with the tomatoes and cucumber alternate the slices and keep the circle tight to give height. Spoon the vinaigrette over the tomatoes and cucumbers and garnish with the basil.