

Tomato Salad with Sartori Asiago Cheese and Balsamic Vinaigrette



Recipe courtesy of Mary Kate Riordan
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Dressing adapted from Chef Emeril

Ingredients:

- 1/4 cup balsamic vinegar
- 2 teaspoons dark brown sugar, optional*
- 1 tablespoon chopped garlic
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 cup olive oil
- 2 large vine-ripened tomatoes
- 1 cup fresh basil leaves, chopped
- 1/4 pound Sartori Asiago or Parmesan Cheese

Directions:

Beat the vinegar in a bowl with the optional sugar, garlic, salt and pepper until sugar and salt dissolves. Beat in the oil by droplets, whisking constantly. (Or place all the ingredients in a screw-top jar and shake to combine.) Taste and adjust the seasonings. If not using dressing right away, cover and refrigerate, whisking or shaking again before use. *If using a good quality balsamic vinegar you should not need the sugar, but if using a lesser quality you might want the sugar to round out the dressing. Arrange tomato slices on plate. Tear fresh basil leaves and sprinkle liberally over the slices. Sprinkle cheese over the top. Just before serving, drizzle with balsamic dressing.