

RECIPE



Sherry Tomato Vinaigrette with Feta Cheese and Crackers

Ingredients

- ¾ cup plus 1 tablespoon extra-virgin olive oil
- 1 cup cherry or pear-shaped tomatoes
- 1 medium garlic clove, coarsely chopped
- 1 medium shallot, coarsely chopped
- 2 tablespoons sherry vinegar
- 1 tablespoon finely chopped fresh Italian parsley
- 1 - 2 tablespoons of good quality mayonnaise
- 1 - 7/8 oz block of Feta cheese
- 1 package of good quality crackers

Heat 1 tablespoon of the extra-virgin olive oil in a saute pan over medium-high heat. Add tomatoes and sear, stirring occasionally, until the skins pucker and begin to color, about 2 minutes. (Be careful, when tomatoes get hot, they can burst.) Stir in garlic and shallot and cook until slightly softened, about 1 minute.

Transfer tomato mixture to a food processor, add vinegar, and purée. (Again, be careful when working with hot tomatoes.)

Slowly add the remaining ¾ cup olive oil in a thin, steady stream, until well incorporated. Season with salt and freshly ground black pepper, and mix in parsley. Let cool. Add the mayonnaise to thicken the vinaigrette a little.

When ready to serve place the Feta cheese on serving plate. Gently pour the vinaigrette over the cheese. Serve with good quality crackers (Castleton's Rosemary with Cornmeal and Sea Salt crackers, Sea Salt & Olive Oil "Z" Crackers). (With leftover vinaigrette use with warm, cooked pasta!)

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