

Seasonal Eating

Balsamic Marinated Tomatoes

1 tablespoon sugar
2 tablespoons balsamic vinegar
3 tablespoons extra virgin olive oil
1 tablespoon finely chopped onion
1/4 teaspoon dried thyme
1/4 teaspoon garlic salt
1 tablespoon chopped, fresh basil
1-2 pinch kosher salt
1 pinch black pepper
1 pint cherry or grape tomatoes, cut in half
10 ounces fresh mozzarella cheese, diced into 1/4" cubes
Thinly sliced fresh basil for garnish

In a bowl, whisk together the sugar, vinegar, oil, onion, thyme, garlic salt, basil, salt and pepper. Add the tomatoes and stir to coat. Marinate in the refrigerator at least 2 hours, stirring occasionally. Set out 30 minutes before serving to warm slightly and sprinkle with mozzarella cheese and sliced basil leaves.