



from the kitchen of: *Paradise Hill Farm*  
recipe for: *Tony's Tomato Salad*  
prep time: *10 minutes*

prepingredients: *2 Large Paradise Hill Farm market fresh tomatoes*  
*Salt and Pepper (desired amount to taste)*  
*2 tablespoons balsamic reduction*  
*Good handful of fresh basil*  
*1/2 handful of chives (optional)*



*Directions: Dice tomatoes to nice size pieces about 1-inch cubes or get fancy and wedge them and place in a large bowl. Very finely chop basil and chives and place in the bowl with tomatoes. Salt and pepper to taste. About 5 minutes before serving, drizzle the balsamic reduction over the top of the tomatoes in the bowl and gently stir until balsamic reduction mixes with herbs and tomatoes. Wait 5 minutes and serve.*

*Notes: The salt is required to make the tomatoes absorb the balsamic reductions so do not delete but it can be reduced to your preference. You can substitute the balsamic reduction with a tablespoons of olive oil and 2 tablespoons of good quality balsamic vinegar. You can also add diced peppers, onions and cucumbers - one, none, or all three you choose.*

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