

Tomato and Cucumbers in herbal vinaigrette

5 small tomatoes

1 cucumber

1 small red onion

1 Tbls. mixed fresh herbs (Dill, tarragon, chives, etc)

½ tsp. Granulated Garlic

¼ olive oil

½ purple basil vinegar (Place 1 cup purple basil leaves and 1 1/2 cups white vinegar and steep for 5 to 12 days)

Salt and pepper to taste

Mix herbs and garlic. Cut tomatoes into wedges, decoratively peel cucumber and slice into ¼ rounds or half slices. Slice onion into rings and cut the rings in half. Whisk the oil and vinegar into herbs and water until well blended. Put all the vegetables into a bowl and toss the dressing. Serves 4.