

Roasted Tomato Vinaigrette



Ingredients

1 ripe Roma tomato
1 tbsp. olive oil
kosher salt
½ cup olive oil
¼ cup white balsamic vinegar or white wine vinegar
ground black pepper

Procedure

1. Preheat oven to 350°F. Wash Roma tomato in half lengthwise. Drizzle with 1 tbsp. olive oil and sprinkle with salt. Bake in oven until shriveled and starting to turn brown, about 20-30 minutes.
2. Place the roasted tomatoes in the bowl of a blender or small food processor. Add the vinegar and ½ cup olive oil, salt and pepper to taste. Place lid on bowl and puree until smooth. If needed, added a pinch of sugar. Refrigerate until service.

-Yields approximately 1 cup of dressing

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