

Tomato & Tarragon Salad with Sesame Oil Dressing

1- 1/2lbs fresh tomatoes
2 tbsp chopped fresh tarragon
2 tsp chopped chives
4 tbsp basic vinaigrette
2 tbsp dark sesame oil
1 tbsp soy sauce

Cut tomatoes in quarters or slices. Place in large bowl with chives and tarragon.
Mix the basic vinaigrette with sesame oil soy sauce.
Toss salad with dressing serve on fresh salad greens.

Basic Vinaigrette

1-1/2 cup olive oil extra virgin
2 tbsp Dijon mustard
1/2 cup sherry vinegar (or any light flavor vinegar such as white wine or red wine)
salt & pepper to taste

Combine all ingredients in a screw top jar. Shake vigorously until well-blended.
This dressing can be used to make an unlimited variety of different dressings just by adding various ingredients.

Chilled Cucumber Soup

Slice thin slices of cucumber for garnish (3 pieces per bowl)
2 large cucumbers, peeled, seeded, diced
2 tsp lemon zest
2 tbsp lemon juice
1 garlic clove, crushed
1 lb 2 cups plain yogurt
2 tbsp chopped chives
1 tbsp chopped parsley
salt & pepper to taste

In a blender or food processor combine all ingredients. Blend until smooth.
Season with salt pepper. Chill in fridge.
Serve very cold and garnish with cucumber slices
This can be served in a bowl, or for cocktail parties, serve in wine glasses.