



# Heirloom Tomato Salad

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 2 lbs of mixed heirloom tomatoes & cherry tomatoes
- $\frac{1}{4}$  c crumbled bleu cheese
- Fresh Black pepper
- Dulcet Essential Balsamic Sauce & Dressing\*

1. Arrange the sliced, quartered and halved tomatoes on a platter.
2. Drizzle with a generous amount of Dulcet Essential Balsamic Sauce & Dressing.
3. Top with crumbled bleu cheese and freshly ground black pepper.

Serve with your favorite crusty loaf. Serves 4-6



\*Essential Balsamic Sauce & Dressing is gluten-free.

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From our test kitchen:  
When the tomatoes are in season,  
there is nothing like a fresh tomato  
salad! We recommend using a variety  
of tomatoes in various colors and  
sizes. Add some cherry tomatoes too.