

Herbed Cherry Tomato Salad

*from **In Our Grandmothers' Kitchens***

Ingredients:

for the dressing:

1 tablespoon red wine vinegar
3 teaspoons extra-virgin olive oil
1 clove garlic, finely minced
salt and pepper to taste
1 teaspoon sugar
1/4 teaspoon dried oregano (If you are lucky enough to have fresh oregano, put 1 teaspoon of it into the salad instead.)

for the salad:

1 pint ripe cherry tomatoes, cut in half
1/4 cup chopped pitted Greek olives
1 tablespoon finely chopped red onion
1 small cucumber, chopped into tiny chunks
crumbled feta cheese to taste
1 tablespoon (or more) fresh chopped parsley
1 tablespoon (or more) fresh chopped basil

Instructions:

In a small jar combine the dressing ingredients.

Drain the tomatoes, which tend to be a bit wet, particularly when cut in half. In a bowl combine the tomatoes with the remaining salad ingredients. Toss with dressing. Serve immediately.

Serves 4 as a side salad or 2 as a main dish.