



### **Mini Grape Tomato Vinaigrette**

*Use it to top steak, pasta, or another vegetable dish*

1-pint grape tomatoes, divided  
3 Tablespoons olive oil, divided  
2 Tablespoons finely chopped onion  
1 Tablespoon Italian Rose Wine vinegar or red wine vinegar  
salt, freshly ground black pepper  
1 Tablespoon fine chopped fresh chives

- Cut half of grape tomatoes in half lengthwise.
- In a medium saucepan over medium heat, heat 1 Tablespoon olive oil.
- Add onions; cook stirring occasionally, for about 4 minutes.
- Add halved and whole tomatoes and cook stirring occasionally until beginning to release juices, about 4 to 6 minutes. Mash some of the tomatoes with a spoon.
- Add vinegar and the remaining 2 Tablespoons olive oil, season with salt and black pepper. Serve warm or room temperature; stir chives into tomato mixture before serving.

**Cook's Note:** I used Italian Barrel Aged Rose Wine vinegar. I used a masher to smash some of the tomatoes.

**Recipe inspired by:** *Bon Appetit*, June 2013.

**About the Recipe:** Nothing is more delightful than a basket of those farm fresh mini tomatoes. The light pink vinegar adds a fresh and tangy splash of summer. Serve the vinaigrette over pasta, entrees, or your favorite salad.