

# Betty's Marinated Basil-Tomato Salad Recipe



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In this video, Betty demonstrates how to make a gorgeous and luscious Marinated Basil-Tomato Salad. It is made of sliced tomatoes that have been marinated in a blend of oil and vinegar, fresh basil, onion, garlic, and seasonings. It is colorful, tasty, and healthy!

Ingredients:

- 3 medium ripe tomatoes
- 1/3 cup extra virgin olive oil
- 1/4 cup white wine vinegar
- 2 tablespoons chopped fresh basil
- 2 tablespoons finely chopped onion
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Slice tomatoes into 1/2-inch slices, and arrange them in the bottom of a large shallow dish. Combine 1/3 cup olive oil, 1/2 cup white wine vinegar, 2 tablespoons chopped fresh basil, 2 tablespoons finely chopped onion, 1 clove minced garlic, 1 teaspoon salt, and 1/4 teaspoon freshly ground black pepper in a jar. Cover the jar tightly with a lid, and shake vigorously. Pour mixture over sliced tomatoes. Cover with plastic wrap and refrigerate at least 8 hours. Serve cold as a side dish. This is a beautiful dish, and it tastes great! It is wonderful for dieters and for vegetarians. I hope you like it! Tomorrow and the following day will be devoted to giving you a couple of ways to use pesto sauce (uploaded yesterday) in your entrees. Have a great day!!!--Betty ☐