



Olive on Tap Cherry Tomato Dressing

Trust me: Your first batch of this condiment will not be your last. Spoon over Omelets, steamed veggies, pasta, rice and Spinach bacon salad.

INGREDIENTS: 1 pint cherry tomatoes * 3 tablespoons **Olive on Tap Tuscany Olive Oil**, divided * 1 shallot, finely chopped
1 tablespoon (or more) **Olive on Tap Lambrusco Vinegar** * Kosher salt, freshly ground pepper * 2 tablespoons chopped fresh chives and your favorite fresh herb.....Basil for me

Cut half of the cherry tomatoes in half. Heat 1 tablespoon oil in a medium saucepan over medium heat. Add shallot and cook, stirring often, until softened, about 4 minutes. Add halved & whole tomatoes & cook, stirring occasionally, until beginning to release juices, 4–6 minutes. Mash some of tomatoes with a spoon. Add 1 tablespoon vinegar & remaining 2 tablespoons oil; season with salt and pepper. Serve warm or room temperature; add chives just before serving.

DO AHEAD: Dressing can be made (without chives / herbs) 2 days ahead. Cover and chill. Bring to room temperature & stir in chives / herbs.