



Pluot and Heirloom Tomato Salad with Mint

This is a quick and simple salad to put together. We've listed a few heirloom varieties here, but if you're not familiar with them, your local heirloom tomato vendor will be a great resource.

What you'll need:

- 2 pluots
- 1 beefsteak tomato (ugly heirloom is ok too)
- 1 yellow tomato
- 3 green zebra tomatoes
- 1 brandywine tomato
- 2 shallots, thinly sliced
- 6 to 8 mint leaves, torn
- Extra-virgin olive oil
- Dry sherry vinegar
- Mint to garnish
- Freshly ground salt (coarse ok) and black pepper to taste

What you'll do with it:

- Dice the tomatoes and pluots into 1-2 inch pieces and toss together.
- Toss in a medium size bowl with shallots and mint.
- Drizzle the extra-virgin olive oil and dry sherry vinegar
- Season with salt and pepper. Garnish with mint and serve.

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