




Tomato Vinaigrette OBJ

 Aug 22, 2022



1 cup LaBelle Winery Tomato, Onion or Seyval Blanc Wine
2 tablespoons finely chopped onion or shallots
1/4 cup red or white wine vinegar
2 medium tomatoes
1 tsp sugar
1/2 cup extra virgin olive oil
Salt and Pepper to taste
Fresh Basil for garnish (optional)

Place LaBelle Winery Tomato, Onion or Seyval Blanc Wine, shallots, sugar and vinegar in a sauce pan and bring to a boil. Reduce heat and simmer until liquid is reduced to 1/2 cup. Core and quarter the tomatoes. Puree in blender, then strain puree into the pot. Bring to a boil and simmer until about 1/4 cup of liquid remains. Whisk in olive oil and season with salt and pepper. Leftovers should keep in the fridge for a week or two. Enjoy!

