

TOMATO AND CUCUMBER SALAD WITH ALMOND VINAIGRETTE *(adapted from Food and Wine magazine)*

Heirloom tomatoes, sliced thin
yellow cherry tomatoes, sliced in half
Cucumbers, sliced thin (preferably Neo variety)
1/2 cup slivered almonds
1/4 cup extra-virgin olive oil
1/4 cup red wine vinegar
2 tablespoons fresh lime juice
1 teaspoon agave nectar
salt and pepper to taste
fresh basil, in chiffonade

In a medium skillet, cook the almonds in the oil over moderately low heat, stirring occasionally, until well browned, about 7 minutes. Strain the oil through a fine sieve into a heatproof bowl; reserve the almonds for the salad. Immediately whisk in the vinegar, lime juice and agave nectar. Season the dressing with salt and pepper. Allow it to cool to close to room temperature.

Spread the tomato and cucumber slices on a large baking sheet lined with paper towels. Season with salt and let stand for 5 to 10 minutes. On a serving platter, scatter half of the almonds and top them with the tomato and cucumber slices.

Drizzle with the dressing and top with the remaining almonds and fresh basil. Serve right away.