FRESH TOMATO SALAD
Prepared for the Edible Academy Tomato Weekend
by Jimmy Thomas
Serves 6

Ingredients
• 10-12 ounces fresh salad greens of your choice, washed
• 12 cherry tomatoes (more or less to taste), washed and cut in half.
• 3 Tablespoons vinegar
• 2 Tablespoons olive oil
• 2 Tablespoon brown sugar
• 1 Tablespoon sesame oil
• 1 Tablespoon pomegranate juice (or to taste)
• Fresh leaves of oregano, thyme or your choice of fresh herbs, to taste (1 – 2 Tablespoons)
• ½ teaspoon salt (or to taste)
• 2 Tablespoon soy sauce or soy sauce alternative (or to taste)
• 1 teaspoon garlic powder
• Sesame seeds, to taste

Instructions
Prepare the dressing: in a bowl, add vinegar, olive oil, brown sugar, sesame oil, pomegranate juice, herbs, salt, soy sauce, garlic powder. Whisk with a fork or a whisk (preferably a whisk).
Prepare the salad. In a bowl, toss greens and tomatoes. Dress salad. Add parmesan cheese. To serve, dress with sesame seeds if desired. Toss all and serve.