

## **Spiced Cherry Tomato Salad**

### **Spiced Cherry Tomato Marinade**

- 1 T brown sugar
- 1/2 t kosher salt
- 2 T white vinegar
- 3 T extra virgin olive oil
- 1 T each fresh ginger and fresh garlic, chopped
- 1/2 t each mustard seed, ground pepper, cumin, turmeric, saffron threads
- pinch of cayenne pepper

Combine sugar, salt and vinegar in a bowl until the sugar is dissolved. Heat oil in a heavy skillet until hot. Add ginger and garlic, sautéing for 1 minute. Stir in all spices, then remove from heat and add to the vinegar mixture. Cool to room temperature.

### **Spiced Cherry Tomato Salad**

- 1-2 jalapeño peppers, seeded and finely diced
- 2 scallions, thinly sliced
- 2 T cilantro, chopped
- 3 c cherry tomatoes, halved

Mix the 2/3 of the marinade and the salad ingredients 3-4 hours before serving. Serves 8 as an appetizer, or 4 as a salad.

**Jittery Cook**