



## Tomatoes with Balsamic Vinaigrette

In a small bowl, mix 2 tablespoons extra-virgin olive oil, 2 tablespoons balsamic vinegar, and 1 tablespoon minced shallots. Rinse and core about 1½ pounds firm-ripe Hillbilly or similar tomatoes. Cut crosswise into ½-inch-thick slices.

Arrange tomatoes, overlapping slightly, on a rimmed platter or plates. Drizzle dressing over tomatoes; add salt and pepper to taste. Garnish with baby arugula leaves, if desired. Makes 3 or 4 servings.

**Hillbilly** This slicer dates back to 1880, when it first wowed kitchen gardeners with its 1- to 2-pound, heavily ribbed fruits. The flesh is orange-yellow and mottled with red, with an almost peachlike texture.