

BLT TOMATO SALAD



TIME TO PREPARE

20 Minutes



COOKING TIME

N/A



SERVES

4



Ingredients

Buttermilk Dressing:

- ½ cup mayonnaise
- ½ cup buttermilk
- 2 green onions, white and pale green parts only, minced
- 2 tsp minced fresh dill or oregano
- 1 small clove garlic, minced to a paste
- ½ to 1 tsp white wine vinegar

Salad:

- Kosher or sea salt and freshly ground black pepper
- Tomatoes in a variety of colours and sizes, including cherry, grape, or pear tomatoes, plus

Steps to Make

1. **Buttermilk Salad Dressing:** In a bowl, whisk together the mayonnaise and buttermilk, then whisk in the green onions, dill and garlic. Add the vinegar to taste, then season with salt and pepper. Chill until ready to use, or cover and refrigerate for up to 3 days.
2. **Salad:** Slice the large tomatoes and arrange them on a serving platter. Season with salt and pepper and sprinkle with vinegar. Cut small tomatoes in half and set aside.
3. Put the bacon in a large cold skillet and set over moderately low heat. Cook, turning the bacon often with tongs, until the pieces are crisp, about 8 minutes. Using a slotted spoon, transfer to paper towels to drain.
4. Spoon the dressing over the tomatoes. Top with the arugula, and scatter the halved small tomatoes and the crisp bacon on top. Serve immediately.

beefsteak, yellow and heirloom varieties

- Kosher or sea salt & freshly ground black pepper
- Red or white wine vinegar
- 4 thick slices bacon, cut into 1-inch piece
- 4 small handfuls of arugula, basil, or other soft baby greens