

## Italian Summer Salad

by Chef Matt Morris, *The Painted Table*

### Ingredients:

For the salad:

- 3-4 heirloom tomatoes, large dice
- 2 red onions, large dice or julienne cut
- 2 English cucumbers, large dice or coins
- Burrata cheese (optional)

For the dressing:

- ½ cup red wine vinegar
- 3 tbsp balsamic vinegar
- 2-3 tbsp ketchup
- ¼ cup sugar
- Zest and juice of 1 lemon
- ¼ bunch or 10 leaves of basil, finely cut (save some for garnish)
- 1 cup extra virgin olive oil
- Salt and pepper to taste

### Directions:

1. Cut all of your vegetables and place them in a large mixing bowl.
2. For the dressing, combine vinegars, ketchup, sugar and lemon in a blender. Blend on high until sugar is dissolved.
3. Once sugar is dissolved, add the basil and blend until smooth.
4. Put blender on lowest setting and start adding your olive oil until emulsified. Add salt and pepper to taste.
5. Once dressing is done, pour over vegetables and mix gently until fully coated. Garnish with fresh basil and optional burrata cheese and enjoy!