



Tomato and Feta Crostini Topping

Featuring Balsamic vinegar, Greek and Oregano olive oil

By Ken Smedema

Ingredients:

Six ripe Italian or plum tomatoes seeded and chopped
One small red onion diced small
One small jar of non-peril capers drained
One jarred roasted red pepper diced
Two cloves garlic pressed
Small bunch of basil leaves rolled up and cut across in ribbons
Two tablespoons Balsamic vinegar
¼ cup Greek olive oil
One tablespoon Oregano olive oil
¼ cup crumbled Feta cheese
One small bunch of Italian parsley chopped fine
Salt and pepper

Directions: Combine tomato, onion, capers, red pepper, garlic, oils, vinegar, and herbs. Add the cheese and fold carefully. Taste for salt and pepper. Serve with grilled pita.



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Oil and vinegar to tap, taste and treasure

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