

## Festive Tomato Wedges

The recipe I was telling you about is from a cookbook called 'Bountiful Harvest', which is one of my favorites! It's called 'Festive Tomato Wedges' from Kathy E., CSA member

About 6 medium tomatoes, cut into wedges

2/3 c vegetable oil (I use olive oil)

1/4 c white wine vinegar (but I use red if that's what I have on hand)

1/4 c snipped fresh parsley

1/4 c sliced green onions (I use any kind of onion)

1 garlic clove, minced

2 T mayonnaise (I use plain yogurt)

1 tsp dill weed

1 tsp dried basil

1/4 tsp dried oregano

1 tsp salt

1/4 tsp pepper

For all of the dried herbs, I just grab whatever amount of fresh that I feel like taking instead.

Place all of the ingredients except tomatoes, in a blender or food processor; process until blended. Pour over tomatoes & toss gently. Chill before serving.