

# Tahini Tomato Dressing with Toasted Almonds

Makes about  $\frac{3}{4}$  cup (12 tablespoons)



Complex, creamy, and a bit tangy; spoon this atop butter lettuce leaves or toss it into a pasta or grain salad. Salting tomatoes always heightens their flavor, and, in this case, it draws out some of their moisture.

## INGREDIENTS

- One 4-ounce **vine-ripened tomato**, stemmed and cut into thin slices
- Small pinch of **kosher salt**, plus more as needed
- 2 tablespoons well stirred **tahini**
- 1 small **garlic clove**, grated
- 1 tablespoon finely chopped **fresh dill** (may substitute 1 teaspoon dried dill)
- 1  $\frac{1}{2}$  to 2 tablespoons unseasoned **rice vinegar**
- Small pinch of **aleppo pepper** or **crushed red pepper flakes**
- 1 or 2 tablespoons **honey** (optional)
- $\frac{1}{4}$  cup (.8 ounce) **dry toasted sliced almonds**, such as Trader Joe's brand

## DIRECTIONS

**MAKE AHEAD:** The dressing comes together quickly. We recommend making it just before serving so the almonds retain their crunch

1. Lay the tomato slices on paper towel to drain, and season lightly with salt. Let them sit for 5 minutes.
2. Meanwhile, stir together the tahini, garlic, dill, vinegar, and pepper in a medium bowl.
3. Pat the tomato slices dry with the paper towel then transfer them to a cutting board. Cut into small dice and add to the tahini mixture, stirring to incorporate. Taste and season with salt or add more vinegar, as needed. To mellow the flavor a bit, add the optional honey.
4. Stir in the almonds until evenly coated, then serve.

## Crystallized Ginger Vinaigrette

Makes about ½ cup (7 or 8 tablespoons)



So simple but full of flavor; spoon this over blanched/chilled asparagus for an elegant starter or side dish. The recipe offers a bonus or two: Reserve the drained, cooked onion for a frittata or a meatloaf mixture. Use the extra bit of oniony oil when making your own favorite vinaigrette or when you saute vegetables.

### INGREDIENTS

- ¾ cup **cold-pressed sunflower oil** (may substitute mild olive oil)
- 1 medium **yellow onion (8 ounces)**, halved and thinly sliced
- ¼ cup **unseasoned rice vinegar or white balsamic vinegar**
- 1.5 ounces (1/3 cup) **crystallized ginger pieces, thinly sliced**
- Small pinch **ground white pepper**

### DIRECTIONS

**MAKE AHEAD:** The cooked onions and oniony oil can be refrigerated (separately) in airtight containers for up to 2 weeks.

Refrigerate the vinaigrette for up to 1 week.

1. Combine the oil and onion in a wide skillet over medium-high heat. Once the oil is shimmering, cook, stirring occasionally to avoid any scorching, until the onion is golden, for 8 to 10 minutes. Strain into a heatproof liquid measuring cup, reserving the onion for another use.
2. Meanwhile, combine the vinegar and crystallized ginger in a small saucepan. Cook over medium heat until slightly reduced and the ginger has softened, about 4 minutes. Let cool.
3. Combine the vinegar with ginger and 3 tablespoons of the strained, oniony oil and the pinch of white pepper in a jar with a tight-fitting lid. Seal and shake until well blended; it won't really look emulsified, and that's okay.
4. Use right away, spooning it with its pieces of ginger, or refrigerate for up to 1 week

