

*From the kitchen of Julie Zepf*

**Cherry Tomato Salad with Feta**

1 package Grape Cherry Tomatoes washed and sliced in half  
4 cloves garlic - minced  
1 tablespoons fresh parsley - minced  
2 tablespoons fresh basil - sliced  
1 cup crumbled Feta cheese  
1/3-cup extra virgin olive oil  
2 tablespoons balsamic vinegar  
1 tablespoon white balsamic vinegar  
Salt and pepper to taste

1. Day before mix minced garlic and olive oil, cover and let stand at room temperature over night
2. Next morning add basil, cover and continue to let stand at room temperature
3. Just before serving add vinegars to oil
4. Place tomatoes in large glass bowl, add oil mixture salt and pepper. Mix and taste
5. Add Feta and parsley and mix.
6. Serve either at room temperature or slightly chilled.

Variation: In place of the Feta you can substitute a cup and ½ of cubed fresh mozzarella.