



- 1 POUND FRESH TOMATOES  
(THEY CAN BE ALL ONE TYPE OR DIFFERENT VARIETIES)
- 2-3 SPRIGS FRESH BASIL
- 1-2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- SALT AND PEPPER TO TASTE

WASH AND DRY THE TOMATOES AND THE BASIL. CUT THE TOMATOES INTO SMALL DICE AND PLACE IN A MEDIUM MIXING BOWL. CUT OR TEAR THE BASIL LEAVES INTO SMALL PIECES AND ADD TO THE TOMATOES. ADD THE OLIVE OIL AND STIR GENTLY. ADD SALT AND PEPPER TO TASTE.

VARIATIONS: YOU COULD ADD PARSLEY, OREGANO, MINT OR THYME. FRESH HERBS ARE THE BEST FOR THIS RECIPE. VINEGAR, LEMON JUICE OR LEMON ZEST ALL ADD MORE FLAVOR. FRESH MOZZARELLA, CAPERS OR ANCHOVIES ARE ALSO TRADITIONAL ADDITIONS.