

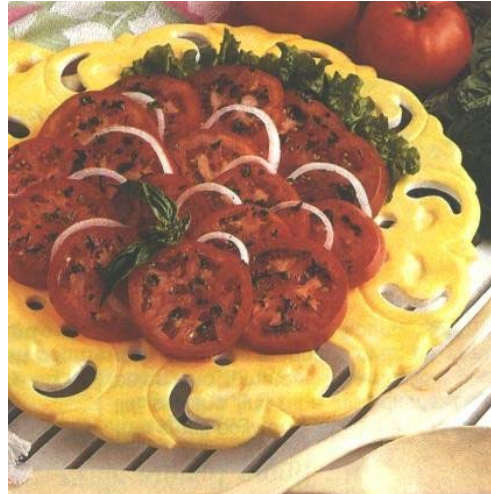
Tangy Tomato Slices

Great when the fresh tomatoes are in season. Can be made ahead of time and serves as a good salad with almost any meal. The zesty flavor of this dish is a crowd-pleaser, and it's a colorful addition to a buffet. I love to eat this salad when the Vidalia onions are in season.

DRESSING:

- 1 cup vegetable oil
- 1/3 cup vinegar
- 1/4 cup minced fresh parsley
- 3 Tb. minced fresh basil or 1 Tb. dried basil
- 1 Tb. sugar
- 1 tsp. salt, optional
- 1/2 tsp. pepper
- 1/2 tsp. dry mustard
- 1/2 tsp. garlic powder

- 1 medium sweet onion, thinly sliced
- 6 large tomatoes, thinly sliced



In a small bowl or a jar with a tight-fitting lid, mix the first nine ingredients.

Layer onion and tomatoes in a shallow glass dish.

Pour the marinade over; cover and refrigerate for several hours.

Yield: 12 servings.

NOTE: The dressing tastes good with other salads and you can make a smaller portion of onions and tomatoes and enjoy this salad anytime.