Red & Yellow Cherry Tomato Salad

1 pint each red & yellow cherry or grape tomatoes cut in 1/2 & blotted w/ a paper towel
1/2 red onion sliced thin
1 stalk celery chopped fine
1 cucumber peeled, seeded & chopped
*Green bell pepper chopped (optional)
1 T dry or 2-3 T chopped fresh basil
1/2 tsp. granulated garlic or to taste
2 T olive oil
*2 T light or dark balsamic vinegar
Maple syrup to taste
Fresh ground sea salt & pepper to taste

Procedure

1. Combine tomatoes, onion, celery, cucumber & bell pepper in a bowl.
2. Place vinegar, garlic & maple syrup in a separate bowl & whisk in oil.
3. Add basil to bowl w/ the vegetables & toss w/ dressing. Grind on sea salt & pepper to taste.
4. Refrigerate 2 hours & serve.

Notes

* A green bell pepper is optional however adds color & crunch.
* A lesser amount of cider vinegar w/ a bit more maple syrup will work if you don't have balsamic vinegar.

This information is courtesy of your friends at the LCO College Extension 13466 W. Trepania Rd.715.634.4790 Ext. 156 & Farm 13457 W. Froemel Rd. 715.634.9666 Hayward, WI. 54843.