



Tomato Herb Vinaigrette

Use this recipe on [Jenn's Salad](#)

Jenn feels that you need to use fresh herbs in this recipe if possible. If fresh are not available and you must use dried, cut down amounts to 1/8 to 1/4 teaspoon each. Jenn also uses about 3 cups of tomatoes but scoops out all of the "slimy stuff."

Quantity	Ingredients	Preparation Notes
1/4 Cup	Red Wine Vinegar	• Pour vinegar and wine into a glass bowl
2 Tbsp	Burgundy Wine (optional)	• Whisk in salt, sugar and pepper until the sugar has dissolved.
1/2 teas	Salt	• Slowly pour the olive oil into the bowl while whisking rapidly.
1/2 teas	White Sugar	• Stir in garlic, thyme, marjoram, basil and tarragon.
1/2 teas	Black Pepper	• Fold in shallots and tomatoes
1 Cup	Olive Oil	• Store in the refrigerator until ready to serve.
2 teas	Minced Garlic	
1Tbsp	Chopped fresh Thyme	
1 Tbsp	Chopped fresh Marjoram	
1Tbsp	Chopped fresh Basil	
1 Tbsp	Chopped fresh Tarragon	
3	Shallots minced	
2 - 3 Cups	Diced Tomatoes	