

Spicy Tomato Salad Recipe

Everyone loves this tasty spicy tomato salad recipe. Think outside the bowl -use different tomato types and colours. Try out different kinds of basil too. Opal basil is purple and makes the salad recipe look fabulous and festive.

- 6 large tomatoes
- 1/2 red onion
- 1 garlic clove
- 3 T olive oil infused with hot pepper
- 4 large basil leaves or 1 tsp dried basil
- salt and pepper to taste

Cut tomatoes into large chunks. Do not make them all uniform pieces. This lets more of the juice out into the "dressing". Slice onion very thin so they are see through. Squish garlic with something flat on the bottom. For example you can use the flat side of a large knife or the bottom of the oil bottle.

Combine these in a bowl with the rest of the ingredients. Mix well and let sit. The longer you let it sit the stronger the flavours will taste.

Before serving remove the hunk of garlic and discard. Serve with crusty Italian bread for dipping.

Serves 4