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## Tomato Salad with Honey Mustard Dressing

*This salad would be delicious served with a loaf of crusty bread and a selection of local cheeses for a light lunch or appetizer. The dressing could also be used to dress grilled vegetables.*

3 large tomatoes, sliced thickly  
2 tablespoons lemon juice  
1 tablespoon shallots or red onion, finely minced  
1 tablespoon Dijon mustard  
1 tablespoon local honey  
¼ cup extra virgin olive oil  
Salt  
Freshly ground black pepper

Arrange the tomato slices on a serving platter.

Combine lemon juice, shallots/onions, mustard, and honey in a food processor.

Turn on the food processor, and slowly add olive oil until it is incorporated.

Taste and season with salt and pepper as needed.

Drizzle the dressing over the tomatoes and serve immediately.

*Serves 3 as a side salad.*

Recipe courtesy of Carol Ann Silkes, Ph.D., MBA, C.E.C. Dr. Silkes is a Certified Executive Chef by the American Culinary Federation (ACF) and Assistant Professor in hospitality and tourism management, Purdue University.

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