



Tomato Salad with Anchovies and Green Onions

serves 2-4

This is a recipe that's more a process than a set of exact instructions. For anchovy lovers, it's hard to go wrong matching the briny fish with a ripe summer tomato. This salad tastes even better if allowed to sit for half an hour before serving.

The recipe comes from a family friend, who got it when she studied with legendary French chef Madame Kuony at her cooking school in Fond du Lac, Wisconsin in the 1970s. The seasonings—just anchovies in oil, green onions and malt vinegar—were easily found at any grocery store at the time. Today we have quick access to herbs such as basil and fine wine vinegars to dress up our tomatoes, but this simple combination of garden fresh tomatoes and common ingredients still tastes spot-on.



3-4 large tomatoes

1 tin anchovies in oil

salt and freshly ground black pepper

approximately 3 Tbsp. malt vinegar, or to taste

1 small bunch green onions, sliced crosswise in $\frac{1}{4}$ inch pieces

Core tomatoes, cut them in thin slices and spread them out on a serving platter. Use a fork to pick the anchovies from the tin, reserving the oil, and lay them over the tomatoes. Season tomatoes and anchovies with salt and pepper, malt vinegar, and the anchovy oil to taste. Top the salad with the green onions and a final sprinkle of salt. Serve with French bread.