



Roasted Tommy & Cuke Salad

Yields: 15 servings

Total time: 55 minutes

When you have a big, hot seafood spread, you need to bring a super cool, super chill, chilled salad with a little bite to get the meal perfectly balanced, with a beer, this type of salad goes great with ribs, burgers, or anything else you want to fire up on the grill. Our version, we pre-grill some fun little cherry tomatoes, yellow and red, mix 'em with cukes, goat cheese and some champagne vinaigrette and we're in it to win it, and you will be too. Here's what we're going to do with this thing - set it up, make it the day before and you're going to feel like you got the perfect bright side for a big meal and a big time, get on up, ya'll.

Ingredients

- 2 lbs cherry tomatoes, half red, half yellow
- 1/4 cup olive oil
- 1 Tbsp maple syrup
- 1/2 tsp sea salt
- 3/4 C chopped seedless cucumber, into 1/2 inch slices and then halved again
- 1/2 C goat cheese crumbled up
- 1/4 C chopped red onion
- 2 Tbsp champagne or prosecco vinegar
- 1/4 C finely chopped basil
- Sea salt and pepper, to taste

Direction

- Preheat the oven to 350°F
- Cut tomatoes in half and place 1/2 a lb in a bowl, set aside
- Toss the other tommies with the olive oil, maple syrup and salt
- Throw them on a cookie sheet
- Bake the tommies until they caramelize around the edges, for 45 minutes
- Let them cool for a half hour
- Toss the remaining ingredients and refrigerate for a half hour until the flavors meld
- Get fresh with it