Tomato Cucumber Balsamic Vinegar Salad

Ingredients:
4 tomatoes, red ripe
1 cucumber
2 tablespoons balsamic vinegar
1 teaspoon extra-virgin olive oil
1/4 teaspoon sugar
2 teaspoons chopped fresh basil
Freshly ground black pepper to taste

Equipment:
Cutting board
Knife
Measuring spoons
Salad bowl
Small mixing bowl
Mixing spoon

Number of Servings: 4
Prep Time: 15 minutes
Total Time: 15 minutes

Directions
1. Wash tomato under running water and pat dry. To cut the core out of the tomato, place the tomato with the core up on the cutting board. Hold the tomato with one hand and insert a small, sharp paring knife into the tomato, next to the stem and just outside the core. Hold the knife steady while cutting. Point the knife at an angle towards the center of the tomato and create a full circle by rotating the tomato as you cut just around the stem. Pop out the core with the end of the knife. Turn tomato on its side and slice into 1/4 slices. Take half the slices and cut them across, turn and across again to get diced tomatoes. Repeat for other half, and remaining tomatoes. Add to medium bowl.

2. Wash cucumber and place on cutting board. Cut ends off and slice into thin slices. Add to bowl.

3. In a small bowl, add balsamic vinegar, olive oil, sugar and basil. Mix well and drizzle over sliced tomatoes and cucumber. Toss, then refrigerate or serve at room temperature.