



Published on *Kitchen Gardeners International* (<http://kgi.org>)

[Home](#) > Spicy Cherry Tomato Salad



Spicy Cherry Tomato Salad

Fri, 09/26/2008 - 04:57 -- Roger Doiron

Introduction:

Cherry tomatoes may not be the ones we spend our winters dreaming about, but what they lack in size they make up for in timeliness. They're there for us when we want them, both early in the season, late, and in between. The combination of green onion, garlic, cumin and jalapeno in this recipe will make your taste buds tingle. If you're using a supersweet variety like "Sun Gold," you can cut back on the sugar or eliminate it entirely.

Preparation:

Combine 1st 4 ingredients and set aside. Combine the rest and stir until blended...toss over tomato mixture

Image (optional):

Crops:

[tomato](#) [1]

Recipe Type:

[salads](#) [2]

Season:

[summer](#) [3]

Ingredients:

- 4 cups cherry tomatoes halved
- 1/3 cup green onion thinly sliced
- 4 garlic cloves, minced
- 1 jalapeno, thinly sliced
- 1/3 cup white balsamic vinegar
- 1 tablespoon brown sugar
- 1 tablespoon olive oil
- 2 teaspoons minced fresh ginger
- 1 teaspoon cumin
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Group content visibility:
Use group defaults

Source URL: <http://kgi.org/recipes/spicy-cherry-tomato-salad>

Links:

- [1] <http://kgi.org/crops/tomato>
- [2] <http://kgi.org/recipe-type/salads>
- [3] <http://kgi.org/season/summer>