

# Strawberry & Tomato Salad With Maple

## Serves 2

The unlikely combination of tomatoes with strawberries by chef Preston Dishman of the General's Daughter makes a stunning summer salad.

- 1** teaspoon maple syrup
- 3** drops of vanilla extract
- 3** teaspoons balsamic vinegar from Modena
- 5** teaspoons highest-quality extra virgin olive oil
- Sea salt and pepper to taste**
- ½** pint strawberries, hulled and cut in half (or quarters if large)
- ½** pint cherry tomatoes, halved
- 4** basil leaves, cut into fine strips
- Several small whole mint leaves, for garnish**



JOHN LEE / *Special to The Chronicle*;  
styled by KACIE RATNER

**Instructions:** Make the dressing by combining the maple syrup, vanilla and balsamic vinegar together and vigorously whisking in the olive oil. Season with salt and pepper.

Combine the strawberries, tomatoes and thinly cut basil. Season with the dressing and a turn from a pepper mill and toss them as gently as possible so as not to bruise the strawberries or crush the cherry tomato halves.

Serve in a bowl and decorate with the whole mint leaves arranged around the top.

**Per serving:** 155 calories, 1 g protein, 12 g carbohydrate, 12 g fat (2 g saturated), 0 cholesterol, 10 mg sodium, 3 g fiber.