



## Ingredients

- 1/3c olive oil
- 1 small sweet onion or shallot, chopped
- 1-1.5c grape tomatoes
- 1T honey
- 2T ACV
- salt/pepper
- Olive oil
- Honey goat cheese
- Sourdough bread, sliced

# Burst Tomatoes on Toast

## Preparation

1. Heat olive oil in a skillet until shiny, add the onions/shallot and saute until beginning to be clear. Stir often.
2. Add the tomatoes and saute until the skin begins to burst.
3. Remove from heat and add ACV, honey and season to taste with salt and pepper.
4. Meanwhile spread sourdough slices on cookie sheet and drizzle with olive oil. Broil a few minutes until barely toasted. Turn over and repeat.
5. Spread honey goat cheese onto the toast, top with burst tomatoes and drizzle with leftover oil/vinegar mix.

## Tips

This can work with any kind of bread, I just prefer sourdough.

If you can't find goat cheese with honey, buy plain and bring to room temperature, then mix in 1-2T of honey. Taste for sweetness.

This side goes well with salads, chicken or shrimp recipes or with prosciutto or other thinly sliced meats.