



**Bibb Lettuce and Spinach Salad with Stilton Cheese,  
Green Apple, and Artichoke Crisps Served  
with Charred Tomato Vinaigrette**

## Tomato Vinaigrette

### Ingredients

- 1 pt grape tomatoes
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon granulated sugar
- About 1/4 teaspoon salt
- 2 tablespoons balsamic vinegar
- 2 tablespoons red wine vinegar
- 1 teaspoon firmly packed brown sugar
- 4 fresh basil leaves
- Pepper

### Instructions

1. Rinse and core tomatoes; cut in half lengthwise. Set halves, cut side up, in a 9-inch cake pan. Brush cut sides with a total of 2 teaspoons oil. Sprinkle evenly with granulated sugar and 1/4 teaspoon salt. Bake in a 400° regular or convection oven until tomatoes are browned, 35 to 45 minutes. Let cool.
2. In a blender, whirl tomatoes, balsamic vinegar, red wine vinegar, remaining 4 teaspoons olive oil, brown sugar, and basil until smooth. Add salt and pepper to taste.