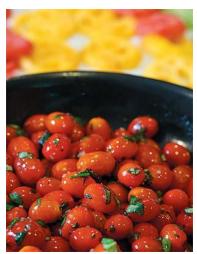
SAUTÉED CHERRY TOMATOES



Photos by E.S. Bruhmann

By Tomese Buthod

This is a wonderful side dish that goes with any main course. It takes a few minutes of prep time — chopping the herbs, mainly — but comes together in just a minute. The dish is best and prettiest if served immediately. If you happen to have any left over (which is extremely rare!) they are great tossed into any pasta dish.

1 pound (or so) cherry tomatoes — use a variety of colors if you have them 2 cloves garlic, minced
Handful of basil leaves, finely chopped
Handful of parsley, finely chopped
1 teaspoon thyme leaves
1/4 cup olive oil
1 teaspoon sugar
Salt and freshly ground pepper

- 1. Make sure the tomatoes are dry. Stir the garlic and herbs together with the sugar and salt and pepper.
- 2. Heat the oil in a skillet over high heat until it just begins to ripple. Add the tomatoes and stir to coat them with the oil. Add the garlic/ herb mixture and stir to coat the tomatoes. When the garlic is really fragrant from the heat, remove from the skillet and serve immediately. Serves 4.

SOURCE: http://ediblecommunities.com/louisville/july-august-2012/sauteed-cherry-tomatoes.htm