

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

¼ 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>