

Tomato Cherry Salad

The beauty of this salad lies both in its simplicity and in its somewhat unusual pairing of ripe tomatoes with ripe cherries. They're natural partners, so long as you don't muck them up with excess adornments. Restraint!

Serves four as a side, as part of a larger assortment of salads

1 pound ripe summer heirloom tomatoes, mixed colors

3/4 pound assorted sweet cherries, pitted

1/4 to 1/2 teaspoon good balsamic vinegar (break out the thick, syrupy stuff if you've got it)

Pinch coarse salt

Slice the tomatoes into wedges, or cut them into large, irregular chunks, roughly the size of the cherries. Sprinkle with the balsamic. (Taste, then add more, if desired.) Season with salt. Serve immediately, at room temperature.