



Quail Mountain Fresh Cilantro

Refreshing Tomatoes

CILANTRO with Marinated Tomatoes

1/4 cup white wine vinegar 1 clove garlic, minced 1/2 cup vegetable oil
1/2 cup mild chili salsa 1/8 tsp. each: salt, pepper & celery seed
1/4 cup Quail Mountain fresh Cilantro, chopped
1/4 cup fresh tomatoes, chopped 1/4 cup sliced green onions
2 Tbs. green chilies, diced 4 large ripe tomatoes, sliced

In a small bowl combine oil, vinegar, garlic and seasonings, mix well.
Stir in Quail Mountain fresh Cilantro and remaining ingredients, except sliced tomatoes.
Chill well. Arrange tomatoes on a platter, pour chilled dressing mixture over the top.
Garnish with Quail Mountain fresh Cilantro sprigs.
Makes 6 to 8 servings.

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