

## TomaTo and pomegranaT e salad

*I rarely rave about my own recipes, but this is one I can just go on and on about. It is the definition of freshness with its sweet-and-sour late-summer flavors, and it is also an utter delight to look at. But the most incredible thing about it is that it uses a few ingredients that I have been lovingly cooking with for many years, and believed*

*I knew everything there was to know about, yet had never thought of mixing*

*them in such a way. That is, until I traveled to Istanbul and came across a similar combination of fresh tomatoes and pomegranate seeds in a famous local kebab restaurant called Hamdi, right by the Spice Bazaar. It was a proper light-bulb*

*moment when I realized how the two types of sweetness—the sharp, almost bitter*

*sweetness of pomegranate and the savory, sunny sweetness of tomato—can*

*complement each other so gloriously.*

*I use four types of tomato here to make the salad more interesting visually and in flavor. You can easily use fewer, just as long as they are ripe and sweet.*

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Mix together all the tomatoes, the red pepper, and the onion in a large bowl and set aside.

In a small bowl, whisk together the garlic, allspice, vinegar, pomegranate molasses, olive oil, and a scant  $\frac{1}{2}$  teaspoon salt until well combined. Pour this over the tomato mixture and gently mix.

Arrange the tomato mixture and its juices on a large, flat plate. Sprinkle the pomegranate seeds and oregano over the top. Finish with a drizzle of olive oil and serve.

## S E R v E S f O u r

- 1  $\frac{1}{2}$  cups/200 g red cherry tomatoes, cut into  $\frac{1}{4}$ -inch/5-mm dice
- 1  $\frac{1}{2}$  cups/200 g yellow cherry tomatoes, cut into  $\frac{1}{4}$ -inch/5-mm dice
- 1  $\frac{1}{2}$  cups/200 g tiger or plum tomatoes, cut into  $\frac{1}{4}$ -inch/5-mm dice
- 18 oz/500 g medium slicing tomatoes (about 5), cut into  $\frac{1}{4}$ -inch/5-mm dice
- 1 red pepper, cut into  $\frac{1}{4}$ -inch/5-mm dice (1 cup/120 g)
- 1 small red onion, finely diced (rounded  $\frac{1}{4}$  cup/120 g)
- 2 cloves garlic, crushed
- $\frac{1}{2}$  tsp ground allspice
- 2 tsp white wine vinegar
- 1  $\frac{1}{2}$  tbsp pomegranate molasses
- $\frac{1}{4}$  cup/60 ml olive oil, plus extra to finish
- 1 large pomegranate, seeds removed (1 cup/170 g seeds)
- 1 tbsp small oregano leaves salt

