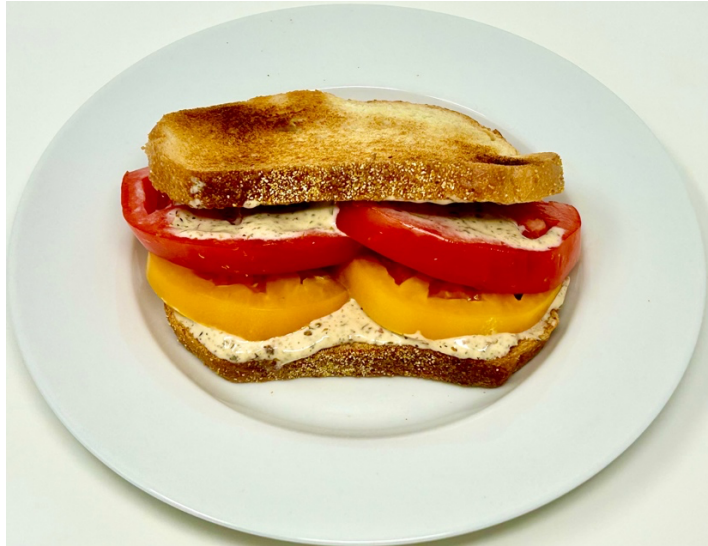




## A Plain Ole Tomato Sandwich

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

- 4 slices rustic or Italian bread, toasted
- 2 ripe tomatoes (choose your favorite: yellow, red, heirloom or a mix)
- 4 tablespoons mayonnaise or vegan mayonnaise
- 1½ teaspoons O&V [Herb Butter Mix](#) \*
- ¾ teaspoon water
- Salt and pepper to taste
- Drizzle of O&V [Date Bacon Vinegar](#) \*

### Preparation

Toast the bread in a toaster or in the oven.

Place the Herb Butter Mix in a small bowl, and add the water. Allow it to sit for 3-4 minutes to rehydrate the herbs. Then, add the mayonnaise, and mix well.

Slather the mayo on one side of each slice of the toasted bread. Layer the tomatoes over the mayonnaise on two slices of the bread, sprinkle generously with salt and pepper, and top with the other slices of bread (mayo side down).

If using, drizzle with the Date Bacon vinegar before topping with the second slice of bread.

Serves 2

Active time 10 minutes Total Time: 10 minutes

### Notes

\* The [Herb Butter Mix](#) adds a nice additional layer of flavor to the sandwich. There is not good substitute, but feel free to use another high-quality herb mix that you enjoy. I love the added flavor of a drizzle of [Date Bacon Vinegar](#), you can leave it out, and the sandwich will still be delicious!

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Entrée, Appetizer, Lunch, Tomato Sandwich, Herb Butter Mix, Date Bacon Vinegar, Easy Sandwich, Farmer's Market