

Pan-Fried Cherry Tomatoes

Ingredients:

2 tablespoons olive oil
2 pints cherry tomatoes
1 teaspoon salt
½ teaspoon black pepper or ¼ teaspoon
crushed red pepper
Fresh or dried herb of choice (use chopped
basil, chives, sprig of rosemary or thyme that
you lift out after cooking)



Instructions:

Heat a wide, heavy deep skillet over high heat. When it is hot, add the olive oil, then the remaining ingredients. Cook, shaking the pan occasionally, 8 to 10 minutes, until the tomatoes have popped and shrunk a little. Serve as a side dish, pasta sauce or topping for cheese grits.

Serves 4.

--Sarah Frischner, Kentucky Food Writer