

I love tomatoes. Tomatoes and peaches are the ultimate sign of summer to me. And I never want the season to end. Unfortunately it always passes too quickly. So in order to stretch the season a little longer, this is a great way to use tomatoes that no longer have that super-summer sweetness to them. The figs balance the acid. And when you can pick figs right from your tree... well that just makes it even sweeter !

## FIG AND TOMATO SALAD

### Ingredients

Generous squeeze of lemon juice  
2 tbsp olive oil  
3 tbsp pine nuts  
3 large ripe tomatoes, diced  
3-4 fresh figs, diced  
Fresh basil  
Kosher salt or crunchy sea salt  
Pepper

Optional: Crumbled goat cheese or blue cheese



### Preparation:

1. In a small skillet over medium-low heat, toast pine nuts, shaking the pan occasionally until light golden.
2. Dice tomatoes and figs, place in bowl.
3. Drizzle over olive oil and squeeze of lemon juice, add salt and pepper to taste. Add pine nuts and toss.
4. Top with torn basil leaves and crumbled cheese if you are adding. I prefer it without any cheese but it is nice with either one.

