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# Sauce Vierge

*From the Kitchen of Brett Broussard*

**1 cup tomatoes, peeled, seeded, and chopped**

**1 tablespoon white wine vinegar**

**1 teaspoon shallots, minced**

**2 tablespoons extra virgin olive oil**

**kosher salt to taste**

**pinch parsley, minced**

Make a small X slit at the bottom of the tomato and blanch for one minute in boiling water. Immediately transfer to an ice bath to stop the cooking process and the skin should remove easily. Slice in half and remove all of the seeds and chop. Add the other ingredients and mix.

Can be made ahead of time and refrigerated, but allow to come to room temperature before use.