

LAⁱⁿ BLOOM

WEEKNIGHT DINNER PARTY

Heirloom Tomato and Plum Salad

Serves 2

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This salad is inspired by a lovely summer meal at Outerlands, one of my favorite restaurants in the Sunset district of San Francisco. The restaurant is the whole package - the rustic beachy decor feeds my inner design nerd, and of course there's the menu, which rotates constantly with food that is both wholesome and inventive. This salad is really a lesson in simplicity. And while it could be made with any fresh fruit, Outerlands co-owner David Muller presents his version with fresh plums and heirloom tomatoes. I love leafy greens in my salads, so I serve it topped with handfuls of arugula. You won't need all the dressing for two people, but I like to make extra, store it in the fridge and use it throughout the week.

¼ cup freshly squeezed lemon juice (2 lemons)
½ cup extra virgin olive oil
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
2 large heirloom tomatoes, sliced into wedges
2 plums, sliced into wedges
4 oz arugula

Place the lemon juice, olive oil, salt and pepper in a mason jar and shake vigorously till emulsified.

Combine tomatoes, plums and arugula in your serving bowl. Just before serving, top with vinaigrette to taste.