

## Tomato, Pomegranate & Sumac Salad

**SPICE  
TRAVELER**  
Prescott, AZ

6 ripe plum tomatoes  
seeds of 1 pomegranate  
1/4 C olive oil  
2 T pomegranate molasses  
2 t sumac, ground  
1 t cumin, ground  
sea salt and fresh ground pepper

Slice the tomatoes and place on a platter. Sprinkle the pomegranate seeds over the top. Mix together the olive oil, pomegranate molasses, sumac and cumin in a bowl. Pour over the salad and season with salt and pepper. Serve at once.

### *Captain's Note:*

*Be sure to do a nice sprinkle of salt over the top, as tomatoes + salt is a happy marriage : )  
Also-- It doesn't keep nicely, so eat it all up!*

Erin Van Patten 2012