



Tomato Salad with Pine Nuts and Pomegranate Molasses

The secret weapon in this summery salad is the golden raisins: They're soaked in apple cider vinegar, which not only sweetens the vinegar but also transforms them into plump, sweet-tart balloons that stand up against the rich and buttery pine nuts.

INGREDIENTS

1/3 cup chopped golden raisins

1/4 cup apple cider vinegar

1/3 cup [pine nuts](#)

1 lb. small tomatoes (such as Sun Gold, cherry, and/or grape), some halved, some left whole

1/2 small red onion, very thinly sliced

1/4 cup extra-virgin olive oil

1 cup basil leaves, torn if large

2 Tbsp. pomegranate molasses

Kosher salt

PREPARATION

Preheat oven to 350°F. Combine raisins and vinegar in a large bowl; let sit until raisins soften, 15–20 minutes.

Meanwhile, toast pine nuts on a rimmed baking sheet, tossing halfway through, until golden brown, 5–7 minutes. Let cool.

Add pine nuts, tomatoes, red onion, and oil to bowl with raisins; season with salt and gently toss to combine. Add basil and toss once more.

Transfer salad to a platter and drizzle pomegranate molasses over.

<https://www.epicurious.com/recipes/food/views/tomato-salad-with-pine-nuts-and-pomegranate-molasses>.