

Summertime Tomato Recipes

Gazpacho

1 1/2 pounds vine-ripened tomatoes, peeled, seeded and chopped

Tomato juice (as needed)

1 cup cucumber, peeled, seeded and chopped

1/2 cup chopped red bell pepper

1/2 cup chopped red onion

1 small jalapeno, seeded and minced (optional)

1 medium garlic clove, minced

1/4 cup extra-virgin olive oil

1 lime, juiced

2 teaspoons balsamic vinegar

2 teaspoons Worcestershire sauce

1/2 teaspoon toasted, ground cumin

1 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

For garnish: 2 tablespoons fresh basil ; 6 multi-colored cherry tomatoes, toasted cro utons and fresh cucumber pieces.

Directions: Fill a 6-quart pot halfway full of water, set over high heat and bring to a boil. Make an X with a paring knife on the bottom of the tomatoes. Drop the tomatoes into the boiling water for 15 seconds, remove and transfer to an ice bath and allow to cool until able to handle, approximately 1 minute. Remove and

pat dry. Peel, core and seed the tomatoes. When seeding the tomatoes, place the seeds and pulp into a fine mesh strainer set over a bowl in order to catch the juice. Press as much of the juice through as possible and then add enough bottled tomato juice to bring the total to 1 cup. Place the tomatoes and juice into a large mixing bowl. Add the cucumber, bell pepper, red onion, jalapeno, garlic clove, olive oil, lime juice, balsamic vinegar, Worcestershire, cumin, salt and pepper and stir to combine. Transfer 1 1/2 cups of the mixture to a blender and puree for 15 to 20 seconds on high speed. Return the pureed mixture to the bowl and stir to combine. Cover and chill for 2 hours and up to overnight. Serve with garnishes of choice.

Adapted from Alton Brown, 2007.

<http://www.foodnetwork.com/recipes/alton-brown/gazpacho-recipe-1937573>

Bruschetta

3 plum tomatoes diced

1/2 cup fresh basil, finely chopped

4 tsp extra virgin olive oil

1 tsp red wine vinegar

2 cloves minced garlic

1/4 tsp coarse salt and 1/2 tsp ground fresh pepper

In a small bowl, combine all bruschetta ingredients. Cover and place in the refrigerator for at least 8 hours before serving.

Grill or broil small slice of a baguette rubbed with olive oil (or melted butter) and rubbed with fresh garlic. Spoon bruschetta on top of each slice.

Quick Fresh Salsa

2-3 chopped tomatoes

½ c chopped red onion

¼ c chopped fresh cilantro

1 chopped jalapeno

1 tbsp fresh lime juice

½ tsp cayenne pepper

1 grated clove of garlic

Season with salt

Combine all ingredients to taste and refrigerate for at least two hours. Better when it sets overnight.

Marinated Mozzarella & Tomatoes

½ c Italian salad dressing

2tbsp minced fresh basil

2 tbsp fresh chives

½ tsp coarsely ground pepper

2 cartons miniature fresh mozzarella balls, drained

2 cups cherry tomatoes.

Toss to coat and refrigerate at least three hours. Can be served as a salad or skewer tomatoes, mozzarella balls and toasted bread cubes for a party appetizer.