

Tomato Days..

Tex-Mex Gaspacho

Time: 20 minutes

Serves 4-6

Purée in a food processor (need to do in two batches) and then move to bowl:

2 and 1/2 pounds of tomatoes, chopped willy nilly (WN)

1/2 pound unpeeled, seeded, cucumber, chopped WN

1 red bell pepper, seeded, chopped WN

1 poblano pepper, seeded, chopped WN

1/2 cup chopped red onion

Add:

3 tablespoons lime juice, bottled or fresh

2 tablespoons olive oil

1/2 to 1 teaspoon salt and pepper to taste, doesn't need much!

Chill:

Serve with: roasted pepitas, sour cream, warm flour tortillas, or as is with a few diced bits of cucumber on top for garnish

Simply Fresh Tomato Sauce

Time: 1 hour, active time 10 minutes

Yield: 3 cups

Prep # 1

Heat large skillet to medium

Place 3 pounds whole tomatoes directly on skillet

Sauté for 15-20 minutes, rotating the tomatoes on all sides, till they are soft, charred and skin breaks open

Cool.

Prep # 2

Heat a large pot or Dutch oven on low

Add 3 tablespoons of olive oil for a minute

Add and stir around a bit:

1/4 cup shallots, minced

2 large cloves of garlic, minced

Coupla pinches of salt

Add:

Tomatoes and use a potato masher or your hands to break them up

Add:

2 teaspoons balsamic vinegar

1/2 teaspoon sugar

1/2 teaspoon red pepper flakes (or hot sauce to taste)

Salt and pepper to taste.

Heirloom Tomato Panzanella (tomatoes with bread croutons)

Time: 20 minutes

Serves: 4 for hearty lunch or with pork tenderloin or flank steak

Combine in a large bowl:

2 pounds tomatoes

1/2 cup red onion, thinly sliced

4 tablespoons sherry vinegar (easily found in grocery store and very yummy)

2 tablespoon olive oil

Pinches of salt and pepper to taste

Bread: or shortcut - add your own croutons ready made

Heat a skillet or grill pan to medium

Brush 6 pieces of bread (whole grain or ciabatta best but use what you have if not) with olive oil both sides

Cook 1-2 minutes each side.

Remove and rub each side with a cut piece of garlic

Cut into 1 inch cubes.

Add to tomato mixture.

Add:

1 cup torn basil (tear at last minute so it doesn't brown)

1 cup fresh oregano or sprinkle 1 tablespoon dried oregano evenly.

Let sit 10 minutes. Enjoy!