



COOKING WITH JAN ~ July 17, 2019

Recipes at Coborns & kokk.com ~ IT IS ALL ABOUT FRESH TOMATOES

SUMMERTIME TOMATO SALAD

1 CUP VEGETABLE OIL
1/2 CUP WHITE VINEGAR
1 TSP WHITE SUGAR
1 TSP BLACK PEPPER
2 TSPS DIJON MUSTARD
4 TSPS SEASONING SALT
6 TOMATOES, SLICED
4 ONIONS, SLICED

WHISK TOGETHER THE VEGETABLE OIL, VINEGAR, SUGAR, PEPPER, MUSTARD & THE SEASONING SALT IN LARGE BOWL. ADD THE SLICED TOMATOES & ONIONS TO THE MIXTURE; TOSS UNTIL WELL COATED. COVER & REFRIGERATE SEVERAL HOURS OR OVERNIGHT. MAKES 4 SERVINGS!

PANZANELLA SALAD

4 CUPS 1/2" STALE BREAD CRUMBS
1/2 CUP GRATED PARMIGIANO CHEESE
4 TBLS RED WINE VINEGAR
2 PINCHES WHITE SUGAR
4-6 LEAVES FRESH BASIL, THINLY SLICED
1/2 CUP + 4 TBLS OLIVE OIL
2 PTS CHERRY TOMATOES, HALVED
1 TSP MINCED GARLIC
SALT & PEPPER TO TASTE

POUR BREAD INTO A LARGE SKILLET & DRIZZLE WITH 1/2 CUP OLIVE OIL, WORKING IN BATCHES IF NECESSARY. COOK & STIR BREAD OVER MEDIUM HEAT, ADDING MORE OIL IF NEEDED, UNTIL BREAD CUBES ARE GOLDEN & CRISPY ON THE OUTSIDE, 7-12 MINUTES. SPRINKLE THE CHEESE OVER TOP OF BREAD CUBES; COOK & STIR UNTIL CHEESE IS MELTED ONTO THE BREAD & BREAD IS CRISPY ON THE OUTSIDE BUT CHEWY ON THE INSIDE, 3-4 MINUTES; COOL COMPLETELY. COMBINE THE TOMATOES, RED-WINE VINEGAR, 4 TBLS OF OLIVE OIL, GARLIC, SUGAR, SALT & BLACK PEPPER TOGETHER IN A BOWL UNTIL WELL-MIXED. COVER BOWL WITH PLASTIC WRAP & LET SIT AT ROOM TEMPERATURE UNTIL FLAVORS BLEND, ABOUT 20 MINUTES. TOSS THE BASIL INTO THE BASIL MIXTURE; ADD BREAD CUBES & STIR. LET SALAD SIT AT ROOM TEMPERATURE FOR ABOUT 5 MINUTES; IF MIXTURE COMPLETELY ABSORBS, ADD MORE VINEGAR & OLIVE OIL TO TASTE. SEASON WITH THE SALT & BLACK PEPPER. MAKES 4 SERVINGS!

PEPPER VODKA CHERRY TOMATOES

1 PT RIPE CHERRY TOMATOES
3 TBLS SEA SALT
1/2 CUP PEPPER-FLAVORED VODKA
1 TBLS LEMON PEPPER

POKE 5-6 HOLES WITH A SKEWER INTO EACH TOMATO; PUT INTO A SHALLOW BOWL. POUR THE VODKA OVER THE TOMATOES; COVER BOWL WITH PLASTIC WRAP & MARINATE UNTIL FLAVORS BLEND, ABOUT 1-2 HOURS. MIX SEA SALT & LEMON PEPPER IN A SMALL BOWL; SERVE WITH THE MARINATED TOMATOES FOR DIPPING. MAKES ABOUT 4 SERVINGS. THESE ARE GOOD, A LITTLE TWIST ON A PARTY APPETIZER.

BRUSCHETTA SALAD

6 ROMA TOMATOES, SLICED INTO ROUNDS
1 CUP CRUSHED GARLIC FLAVORED BAGEL CHIPS
1/2 RED ONION, CHOPPED
3 TBLS RED WINE VINEGAR
1 TBLS DRIED BASIL
1/2 LB MOZZARELLA CHEESE, CUBED
1/2 CUP TORN FRESH BASIL LEAVES
1/4 CUP OLIVE OIL
2 LG CLOVES GARLIC, MINCED
SALT & PEPPER TO TASTE

COMBINE ALL THE INGREDIENTS IN A LARGE SALAD BOWL; TOSS UNTIL EVENLY COMBINED. REFRIGERATE UNTIL WELL CHILLED, AT LEAST 30 MINUTES. MAKES 4 SERVINGS!

STACKED TOMATO & BURRATA SALAD

1 FRESH TOMATO, CORED & SLICED INTO 3 SLICES
1 TBLS TORN FRESH BASIL
FLAKED SEA SALT & BLACK PEPPER TO TASTE
1/4 CUP BURRATA CHEESE OR TO TASTE
1 TBLS OLIVE OIL

PLACE 1 SLICE TOMATO ONTO A PLATE; SEASON WITH SEA SALT & BLACK PEPPER. SPREAD CHEESE OVER TOMATO & TOP WITH TORN BASIL LEAVES; DRIZZLE WITH OLIVE OIL. TOP WITH A 2ND TOMATO SLICE; REPEAT CHEESE-TOMATO LAYERING WITH THE 2 REMAINING SLICES, FINISHING WITH A TOMATO SLICE.

HEIRLOOM TOMATO SALAD

1 LG YELLOW TOMATO
1 LG ORANGE OR GREEN TOMATO
8 OZS MOZZARELLA CHEESE
1 TSP BROWN SUGAR
1/4 CUP SLICED FRESH BASIL
1 LG RED TOMATO
2 CUPS CHERRY TOMATOES
3 TBLS BALSAMIC VINEGAR
2/3 CUP OLIVE OIL
SALT & BLACK PEPPER TO TASTE

CUT TOMATOES INTO 1/2" SLICES; CUT CHERRY TOMATOES IN HALF. CUT CHEESE INTO 1/2" SLICES. IN A SMALL BOWL, MIX VINEGAR & SUGAR; WHISK IN OIL UNTIL WELL BLENDED. SEASON WITH SALT & PEPPER TO TASTE. ON SERVING PLATTER, LAYER TOMATO SLICES WITH CHEESE SLICES. SPRINKLE WITH BASIL; DRIZZLE WITH VINAIGRETTE. SERVE IMMEDIATELY. MAKES 5-6 SALADS