

- 2 tsp. white pepper
- 2 tsp. freshly ground black pepper
- 4 tsp. paprika
- 2 cups extra virgin olive oil
- 6 tsp. ground cumin
- 5 tsp. Tabasco
- 1 T. Piccapeppa Sauce
- 2 T. Mrs. Renfro's Pickled Jalapenos, diced
- ½ cup Madeira wine heated with 1 tsp. molasses and cooled
- Rye croutons with garlic butter baste

Chop vegetables. (I avoid using the food processor because I prefer the beautiful variety of colors and textures that you can only get if the ingredients are cut by hand. If you use the food processor, process the ingredients separately so they maintain different colors and textures versus being blended into an indistinguishable puree.) Crush the garlic and add to large mixing bowl. Add the chopped vegetables. Stir in lime juice, vinegar and all other ingredients (except croutons). Ladle into soup bowls and permit each person to add additional salt, pepper and Tabasco to taste. I like to prepare gazpacho one or two days in advance so the flavors marry well. At serving time, add a dollop of sour cream to top of each portion. Sprinkle with croutons.

Contributed by Gary Ibsen

FANTASTIC AND GOLDEN BOY TOMATO TART

- 4-6 Fantastic tomatoes (or any firm, flavorful red tomato)
- 4-6 Golden Boy tomatoes (or any firm, flavorful golden tomato)
- 1 lb. cream cheese (without vegetable gum)
- 1 cup sour cream
- Fresh dill, chopped
- ½+ lb. oak-smoked salmon
- 1 pie shell

Smoke the salmon filet. Prebake pie shell and cool. Spread slightly more than half the smoked salmon in bottom of pie shell. Whip cream cheese and sour cream. Fold in dill to taste. Spread cream

cheese mixture over salmon. Spread remaining smoked salmon over cheese. Fan tomato slices, alternating colors, to cover salmon.

Contributed by Shelly Schachter

CELLO YELLOW AND EARLY GIRL RED TOMATO SORBET

- 3 cups yellow tomato puree
- 3 cups red tomato puree
- 2 cups simple syrup
- ½ cup minced sweet basil

Put enough tomatoes through food mill to make 3 cups puree each of red and yellow tomatoes. Combine 2 cups each, sugar and distilled water. Heat until dissolved. Cool the simple syrup.

Combine 3 cups red tomato puree with 1 cup simple syrup or to taste. (Mixture will be less sweet after processing in ice cream maker.) Add ¼ cup basil to mixture. Pour into ice cream maker. Follow instructions for sorbet. Repeat instructions using yellow tomato puree.

Contributed by Shelly Schachter

TOMATO-MANGO-PAPAYA SALSA

Serves 30-50

- 9 large yellow tomatoes, medium dice
- 9 mangoes, medium dice
- 5 papayas, medium dice
- 1 T. (generous) cumin
- 1 T. (generous) salt
- ½ cup rice wine vinegar
- ¼-½ cup lime juice
- 1 large red bell pepper, small dice
- 4 Serrano peppers, seeded and minced
- 2 tsp. white pepper
- 1 cup chopped cilantro

Combine ingredients in bowl (amounts are not exact, needs to be seasoned to taste). Serve with homemade crispy flour tortilla chips.

Contributed by Wendy Brodie

SAVORY CLAFOUTI OF TOMATOES AND ROASTED CORN

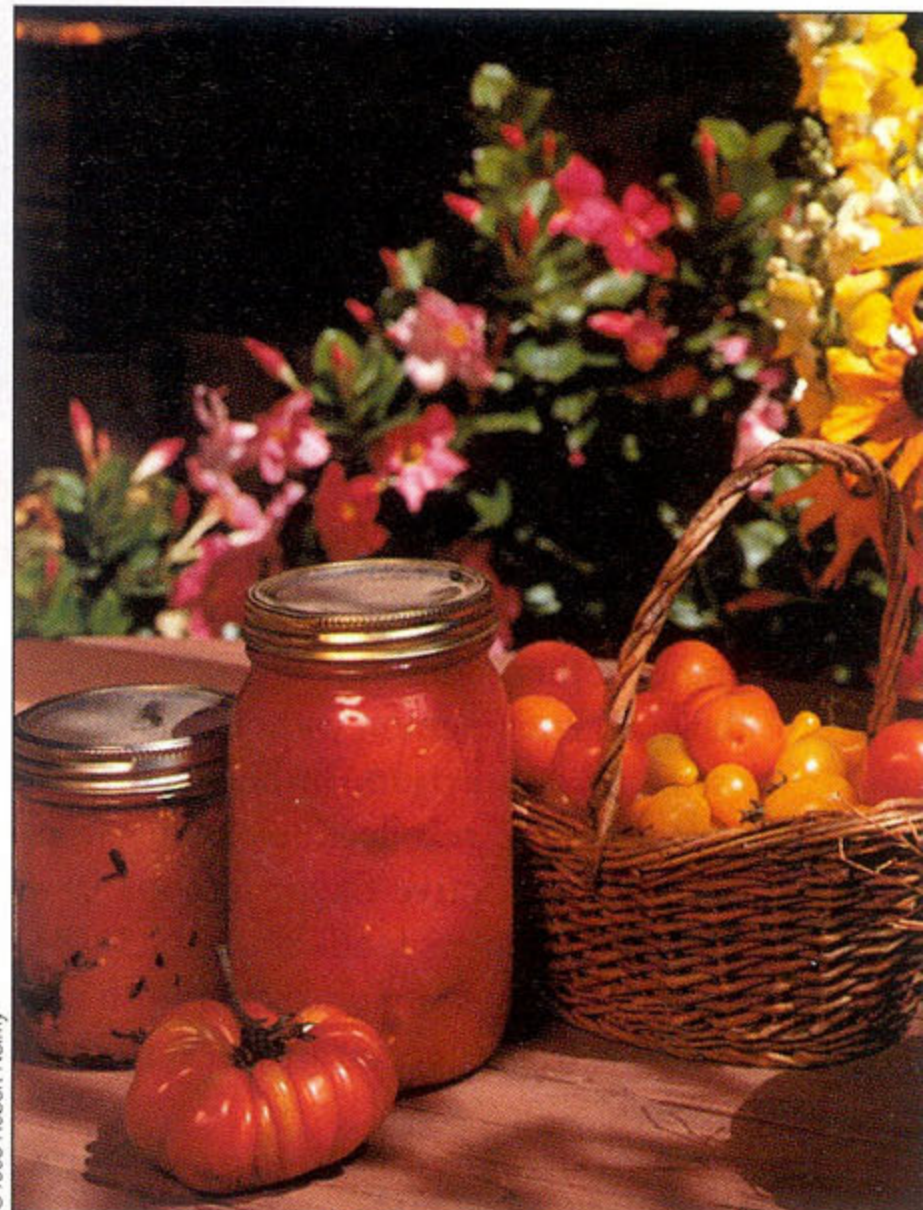
- 6 cups tomatoes, peeled, seeded and diced

- 4 T. superfine sugar
- 4 T. vodka, preferably pepper (Peppar or Pertsovka)
- 3 ears of corn, smeared with minced garlic in olive oil and cooked in foil in oven, kernels removed
- 1 cup butter
- 1⅓ cup sugar
- 6 eggs
- 2 T. lemon rind
- 2 cups flour
- 2 oz. Parmesan, grated
- Salt and freshly ground black pepper to taste

Combine tomatoes, sugar, vodka and corn. Macerate briefly. Cream the butter and sugar and beat until light and fluffy. Beat in the eggs one at a time; add the rind and unsifted flour. Salt and pepper to taste.

Pour a thin layer of batter in a baking pan and spread the tomato-corn mixture on top. Pour remaining batter on top. Bake in 400° oven for 5 minutes. Reduce heat to 375° and bake until it tests done, 40-45 minutes. Sprinkle Parmesan on before the last five minutes of baking.

Contributed by Jim Gallivan ♦



Summer tomato harvest