

Smoky tomato vinaigrette:

Ingredients:

- 2 each medium or 1-pint cherry tomatoes
- 1 clove garlic
- 1 Tablespoon olive oil
- 1 teaspoon smoked paprika
- 2 tablespoons Dijon mustard
- ½ cup apple cider, rice wine or sherry vinegar
- ¾ cup of grapeseed or salad oil
- ½ teaspoon salt

Instructions:

1. Mince the garlic
2. Rough chop the tomatoes or cut cherry tomatoes in halves
3. Heat olive oil in a deep skillet
4. Add smoked paprika to oil and stir for less than a minute to [bloom the spice](#)
5. Add garlic and tomatoes and simmer for several minutes
6. Let mixture cool to room temperature
7. Add cool tomato mixture along with mustard and vinegar to a blender
8. On high speed slowly add salad oil
9. Add salt and serve or refrigerate



Tomato watermelon salad:

Ingredients:

- 4 large tomatoes cut in ½ inch cubes, or 2 pints of cherry tomatoes cut in halves - heirloom varieties work especially well here for flavor and eye appeal.
- 1 small watermelon, cut into 1 inch cubes
- 1 small red onion sliced really thin
- 1 cup of basil sliced thin ([chiffonade](#))
- 1 teaspoon kosher salt or smoked sea salt
- ¼ cup extra-virgin olive oil
- 2 tablespoons sherry vinegar
- Fresh black pepper to taste
- 1 cup feta cheese, torn into large crumbles (optional)

Instructions:

1. Mix together and serve
2. Can be made a day ahead and served



Pickled Watermelon Rind

Ingredients:

4 pounds watermelon rind
2 cups rice wine vinegar
2 cups water
1 yellow onion, sliced ¼ inch
3 bay leaves
3 whole dried chilies crushed or 1 tablespoon crushed red pepper
6 sprigs fresh thyme
1 tablespoon whole black peppercorns
Zest and juice of one lime
¼ cup kosher salt
¼ cup granulated sugar

Instructions:

- Using a vegetable peeler remove the green outer skin from the watermelon rind revealing the white flesh
- Cut the rind into 1-inch cubes
- Combine all the ingredients except the rind into a medium stock pot and bring to a simmer for ten minutes
- Add the cubed rind and simmer for an additional 10 minutes
- Remove from the heat. Pack rind, spices and liquid into quart jars and seal
- Refrigerate for two weeks before consuming for best flavor results. Once opened, keep refrigerated and consume within one week.

Don't know what to do with pickled watermelon rind? Try this:

- Eat it as a snack or include it on an appetizer platter with other pickled vegetables
- Shred it and add it to salads or slaws – it adds a nice tang to chicken salad or tuna salad
- Wrap in prosciutto or country ham and serve with arugula and parmesan
- Shred as a condiment to go with ribs, pork loin or ham



Tomato Soup:

Ingredients:

- 5 pounds of fresh chopped tomatoes
- 1 small bulb of fennel chopped
- 1 small yellow onion chopped
- 2 cloves garlic minced
- ¼ cup balsamic vinegar
- ¼ sugar (optional)
- 1 cup olive oil
- 1 bunch of basil chopped
- ¼ teaspoon black pepper
- 1 teaspoon salt
- Water or stock to achieve desired consistency if needed
- 1 cup heavy cream (optional)

Instructions:

1. Heat oil in a large pot over medium high heat
2. Sautee fennel, onions and garlic until tender and developing color– about 5 minutes
3. Add tomatoes and simmer for 10 -15 minutes
4. Add balsamic and sugar to incorporate
5. Season with salt and pepper
6. Add basil
7. Blend until smooth
8. Add cream and serve with additional basil or olive oil

