

Celebration of Tomatoes

ingredients for 4 servings

This time of year, if you dine at Meadowood, you are almost certain to see some version of a tomato salad. In The Grill we do a tomato tower with sweet corn and avocado, while in The Restaurant we do a tomato and watermelon salad with basil emulsion. But my favorite expression right now is the *Celebration of Tomatoes* that has become a staple of our Summer Banquet Menus.

Tomato Water Shooter

2 C chopped tomatoes
1 jalepeño
½ shallot, chopped
1 clove garlic
1 T. cilantro, chopped
1 t salt
½ t pepper

Combine all of the ingredients in a food processor and process well, until fully pureed. Pour into a cheese cloth lined strainer and allow to drain, in the refrigerator, over night. Season with salt & pepper.

Panzanella

2 C Cherry tomatoes, cut in half
2 C various basil leaves
2 C garlic croutons
¼ C Banyuls vinaigrette
Salt & pepper to taste

Banyuls Vinaigrette

1 T finely chopped shallots
2 T Banyuls vinegar
½ C Extra virgin olive oil
1 t salt
½ t fresh black pepper

Combine the shallot, salt, pepper and vinegar in a bowl. Using a fine, sauce whisk, slowly add the olive oil. Taste and adjust the seasoning.

An original recipe by Chef Vincent Nattress

Tomato Tower

3 Heirloom Tomatoes, each a different color.
1 t. summer savory, chopped
½ C Banyuls vinegar
½ C sugar
4 Cloves Garlic, cooked slowly in olive oil until soft & caramelized
salt & pepper

Put the vinegar and sugar in a sauce pan and cook until the volume is reduced by about half and the mixture is the consistency of warm honey. Reserve. Cut the tomatoes into two thick slices each and then cut each of the slices in half. Season with salt & pepper and sprinkle with the summer savory. Create four towers, each consisting of three slices of three different colors.

To Serve

Place the tower on the right hand side of the plate and top each tower with a clove of caramelized garlic. Drizzle with Banyuls gastrique over and around the tower and top it with a clove of caramelized garlic.

In the center of the plate, place a shot glass full of the tomato water. You may garnish the water with finely chopped red pepper and chive or cilantro.

On the opposite side of the plate, arrange the tossed salad made by combining the cherry tomatoes, croutons, basil leaves and vinaigrette. You may garnish by drizzling a little of the remaining vinaigrette around the salad