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Tomato Martini

Recipe from Foodnetwork.com

Ingredients

Ice cubes

1 1/2 ounces gin

1 teaspoon dry white vermouth

3 ounces Tomato Water, recipe follows

2 tablespoons tomato based vegetable juice

1/2 lemon, plus a twist for garnish

Couple drops Pernod, optional

Salt and freshly ground black pepper

Hot sauce

Garnish: Olive, cherry tomato, and cocktail onion on a swizzle stick or toothpick

Preparation

Fill a cocktail shaker or small pitcher with ice cubes. Add the gin, vermouth, tomato water, vegetable juice, and a healthy squeeze of lemon juice. Add a couple drops of Pernod if desired—it adds a nice background flavor, but more than 1 or 2 drops will overpower the drink. Season with salt, pepper, and a dash of hot sauce.

Cover and shake vigorously until mixed and chilled, about 30 seconds. (In general, the drink is ready by the time the shaker mists up.) Strain into a chilled cocktail glass. Add the olive, tomato, and onion garnish. Drink.

Tomato Water:

1 (28-ounce) can tomatoes

1/2 teaspoon kosher salt

Pinch sugar

Puree the tomatoes and their juices with the salt and a pinch of sugar. Line a small sieve with a coffee filter and set over a bowl. Pour the tomato into the sieve and set aside to strain, about 3 hours. Discard the solids and save the tomato liquid. Refrigerate until ready to use.

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Sweet & Spicy Tomato Jam

From Epicurious.com

Ingredients:

4 pounds heirloom tomatoes, peeled, halved crosswise, seeded, chopped

1 1/4 cups sugar

1 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/8 teaspoon smoked paprika

Preparation:

Mix tomatoes and sugar in a large wide shallow pot. Let stand at room temperature for 10 minutes. Bring to a boil over medium-high heat, occasionally stirring gently. Boil, stirring often, for 15 minutes. Stir in salt, pepper, and paprika. Cook until thickened and reduced to 2 cups, about 10 minutes. Ladle into a clean, hot 1-pint jar. Wipe rim, seal, and process in a boiling water bath for 10 minutes.

** If you do want to process the jar, then you can let it cool and put it in the jar and put it in the refrigerator for storage.

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Summertime Heirloom Tomato & Goat Cheese Tart

Adapted from Epicurious.com

Ingredients:

For crust:

1 1/2 sticks (3/4 cup) cold unsalted butter
1 cup all-purpose flour
3/4 cup yellow cornmeal
1 teaspoon salt
3 tablespoons ice water
pie weights or raw rice for weighting crust

For custard:

1/2 cup packed fresh basil leaves
7 ounces mild soft goat cheese, softened
3/4 stick (6 tablespoons) unsalted butter, well softened
1/2 cup sour cream
2 large eggs

2 sprigs fresh rosemary

3/4 pound vine-ripened tomatoes (all colors are welcome)

Preparation

Make crust:

Cut butter into pieces. In a food processor pulse together flour, cornmeal, and salt. Add butter and pulse until mixture resembles coarse meal. Add ice water and pulse until incorporated and mixture just forms a dough. Press dough evenly into bottom and up sides of a 10 1/2- by 7- by 1-inch rectangular tart pan with a removable fluted rim (see note, above) and roll a rolling pin over rim of pan to trim dough flush with rim. Chill crust about 20 minutes, or until firm.

While crust is chilling, preheat oven to 375° F. Line crust with foil and fill with pie weights or raw rice. Bake crust in lower third of oven until edge is set, 10 minutes. Carefully remove foil and weights or rice and bake crust 5 minutes more, or until just dry. Leave oven on and cool crust in pan on a rack (crust may crack slightly). Crust may be made 1 day ahead and kept, loosely covered with plastic wrap, at room temperature.

Make custard:

Chop basil. In a bowl whisk together basil, rosemary and remaining custard ingredients and season with salt and pepper. Pour custard into crust, spreading evenly. Thickly slice the tomatoes and arrange, cut sides up, in one layer on custard, pressing lightly into custard. Season tomatoes with salt and pepper and bake tart in lower third of oven until custard is just set, about 25 minutes. Cool tart on rack. Tart may be made 1 day ahead and cooled completely before being chilled, covered, in pan. Reheat tart, uncovered, in a 350° F. oven or bring to room temperature before serving. Carefully remove rim from pan. Cut tart into roughly 2-inch pieces and serve warm or at room temperature.

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Panzanella Salad (Tomato and Bread Salad)

Ingredients:

1/2 loaf crusty bread, cubed into 1" pieces
3 garlic cloves, cracked
1/4 c. olive oil
1 c. cherry tomatoes, halved
1 c. cucumber, seeded and diced
1/4 c. kalamata olives, chopped
2 Tbs. capers, rinsed
1/4 c. fresh basil, chopped
4 oz. goat cheese, crumbled

For the Dressing:

1/3 c. extra virgin olive oil
3 Tbs. red wine vinegar
1 garlic clove, minced
salt and pepper to taste

Preparation:

In a large frying pan, heat the 1/4 c. of olive oil over medium heat. Add the cracked garlic cloves and the bread cubes. Keep an eye on the bread as it begins to brown, turning them as necessary until they're evenly golden brown. Remove the bread from the pan and cool it on a wire rack.

Combine the tomatoes, cucumber, olives, capers and basil in a large mixing bowl. In a separate bowl (or in a jar with a tight fitting lid), combine the dressing ingredients, whisking or shaking vigorously to combine. Toss the vegetables with the dressing and just before serving the salad, toss in the fried bread. Top with crumbled goat cheese and serve immediately.

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Oven-Dried Tomatoes

Recipe from Epicurious.com

Ingredients

10 tomatoes, halved

Sea salt

Dried thyme, oregano, or marjoram

Garlic cloves, optional

Approximately 2 cups olive oil

Preparation

Preheat the oven to the lowest heat setting (150–200° F). The goal here is to dry the tomatoes slowly but surely.

Line a baking sheet with parchment paper. Arrange the tomatoes on top, cut side up. Sprinkle lightly with salt.

Bake the tomatoes until the edges have shriveled and the insides are still slightly moist but not juicy. Timing depends on the type and size of tomato; the drying will take anywhere between 2 and 8 hours.

Set the pan aside until completely cool and then transfer the tomatoes to a clean and sterilized jar. Add a few sprigs of dry herbs and a clove of garlic, if using, to the jar. Pour in olive oil, thoroughly covering the tomatoes to preserve them.

Store in the fridge for 4–6 weeks. Use up the remaining olive oil in dishes that can benefit from the savory tomato flavor.

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Homemade Ketchup

Ingredients:

2 pounds tomatoes
1 medium onion, chopped
4 garlic cloves, chopped
2 tablespoons vegetable oil
1 teaspoon chili powder
1 teaspoon paprika
1/4 teaspoon cinnamon
1/4 teaspoon ground allspice
2 tablespoons organic tomato paste
1/2 cup packed light brown sugar
1/2 cup cider vinegar

Preparation:

Purée tomatoes with juice in a blender until smooth. Cook onion and garlic in oil with 1/4 teaspoon salt in a 4-quart heavy saucepan over medium heat, stirring occasionally, until golden, about 8 minutes. Add spices and 1/2 teaspoon pepper and cook, stirring frequently, 1 minute. Add tomato purée, tomato paste, brown sugar, and vinegar and simmer, uncovered, stirring occasionally, until very thick, 45 to 55 minutes (stir more frequently toward end of cooking to prevent scorching).

Purée ketchup in blender until smooth (use caution when blending hot liquids). Chill at least 2 hours (for flavors to develop).

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Herb Stuffed Tomatoes

Recipe adapted from Giada De Laurentiis

Ingredients:

5 beefsteak tomatoes
1/2 cup chopped flat-leaf parsley leaves
1/2 cup chopped fresh basil leaves
3/4 cup Italian-style bread crumbs
1 cup grated provolone
1/4 teaspoon freshly ground black pepper
1 teaspoon butter, softened
2 tablespoons extra-virgin olive oil

Preparation:

Preheat the oven to 375 degrees F.

Cut the tomatoes in half, horizontally. Use a small spoon to gently hollow out the inside of the tomatoes, discarding the seeds and reserving the pulp and being careful not to puncture the outer shell. Chop the reserved pulp and put in a medium bowl. Add the parsley, basil, bread crumbs, cheese, and pepper and mix gently to combine. Place the tomato halves in a buttered casserole dish, and fill with the bread crumb mixture. Drizzle the top of the tomatoes with olive oil. Bake until the tops are browned, about 20 minutes.

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Heirloom Tomato Mexican Shrimp Cocktail

From Epicurious.com

Ingredients:

12 large shrimp (1/2 lb)
2 heirloom tomatoes, finely diced, preferably different colors
1 scallion, thinly sliced
1 small garlic clove, minced
1 ½ teaspoon jalapeno, minced
1 tablespoon fresh lemon juice
1 tablespoon fresh lime juice
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cucumber, peeled and diced
1/2 California avocado

Garnish: lime wedges

Preparation:

Cook shrimp in boiling salted water, stirring occasionally, until just cooked through, about 3 minutes. Drain, cool, and then shell, leaving tail shells attached if desired. Chill until cold, at least 15 minutes.

Stir together tomatoes, jalapeno, scallion, garlic, cucumber, lemon and lime juices, salt, and pepper.

Just before serving, finely dice avocado and stir into tomato salsa. Spoon salsa into 4 serving dishes or small glasses and arrange shrimp and lime on top.

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Fried Green Tomatoes

Recipe from Epicurious.com

Ingredients

4 large, firm green tomatoes cut crosswise into 1/2-inch slices

Kosher salt and freshly ground black pepper to taste

1 cup finely ground cornmeal

1 teaspoon paprika or pimentón (a Spanish smoked paprika, available at latienda.com)

2 eggs

Vegetable oil

Preparation

1. Sprinkle the tomato slices with the salt and pepper; set aside.
2. Combine the cornmeal and paprika in a shallow bowl. In another bowl, beat the eggs.
3. Cover the bottom of a heavy skillet with 1/2 inch of oil, then place it over medium-high heat.
4. Coat the tomato slices in the egg, then dredge them in the cornmeal mixture.
5. Fry as many tomatoes as fit comfortably in the pan until nicely browned, about 2 minutes a side.
6. Transfer them to a paper towel-lined platter. Repeat until all the tomatoes are cooked.