

Caprese Tart

- 2 large fresh vine ripened or hothouse tomatoes (sliced)
- 8 oz fresh mozzarella (sliced)
- Fresh Parmesan (shredded)

For the crust:

- 1 1/4 cup flour
- 1/2 teaspoon salt
- 4 oz (1/2 cup, 1 stick, 8 T) butter, cut into small (1/2-inch) cubes, chilled in freezer at least 15 minutes, preferably an hour
- 4 to 6 T ice water
 - To prepare the crust: In a food processor, pulse the flour, and salt, until well mixed. Add the cubed butter, and pulse. The butter should still be the size of peas in the mixture. Slowly add the ice water, a tablespoon or two at a time, pulsing after each addition, until the dough just begins to clump. Turn out onto a clean surface. Use your clean hands to form into a disc. Do not over-knead. Work the dough only enough to bring it barely together into a disk. Wrap with plastic, and place into the refrigerator to chill for an hour.
 - Preheat the oven with the rack in the middle position to 375°F.
 - On a lightly floured, clean, smooth surface, roll out the dough to about a 12-inch diameter. Gently lift up the rolled out dough and place it in a pie plate or tart pan with removable bottom.
 - Press the dough to fit the pie plate. Trim excess dough as needed.
 - Prick with a fork lightly. Place in the oven and cook for about 5 minutes, until lightly nicely browned.

TIP: You may use store bought pastry dough rather than making your own.

Pesto:

- 1 T pinenuts, toasted
- 1 1/2 c Fresh Basil leaves

- 1 T Extra Virgin Olive Oil (or more as needed)
- 1 T grated Parmesan
- 1 clove garlic
- salt
- pepper

Place pesto ingredients in a food processor and pulse until blended. Add more olive oil as needed. Season with salt and pepper to taste.

Spread pesto on lightly browned pie shell. Layer tomatoes and cheeses. Repeat. Bake at 375°F 20-25 minutes or until cheese begins to brown and bubble. Allow to rest 10 minutes before slicing. Pairs well with a simple green salad.

Summer Fresh Salsa

- 2 large hothouse tomatoes, seeded, chopped
- 1 jalapeno, chopped (seeded and ribs removed to reduce heat if desired)
- ¼ cup chopped red onion
- ¼ c fresh chopped cilantro
- 1 T lime juice
- ½ t cumin
- salt
- pepper
- white corn tortillas

Preheat oven to 350. Mix salsa ingredients in a non-reactive bowl and set aside. Stack several tortillas at a time and cut into 6 sections diagonally, creating triangle or “chip” pieces. Place on a non-stick cookie sheet and sprinkle with salt. Bake 5-6 minutes or until lightly browned. Remove sheet from oven and place on a cooling rack. Sprinkle chips with additional salt while still hot. Enjoy with salsa.

“BLT&P” - Bacon, Arugula, Green Tomato and Pimento Cheese Sandwiches

Makes 2 LARGE Sandwiches

- 4 slices Local Smoked Bacon – Neese’s or other NC purveyor
- 1 c Baby arugula leaves
- Fried Green Tomato Slices (2 medium green tomatoes)
- Pimento Cheese – Munsten and Crutchfield
- French Sourdough, sliced thick and toasted – The Table, Asheboro
- Mayonnaise – Duke’s Light
- Salt
- Pepper

Fry bacon pieces and place on paper towels to absorb excess grease. Save bacon grease in pan for frying the green tomatoes.

TIP: Alternatively, you can microwave bacon in folded paper towels, approximately 1 minute per slice of bacon.

Toast slices of fresh sourdough in toaster oven. Set aside.

Fried Green Tomatoes:

- 1 large egg, lightly beaten
- 1/2 cup milk or cream (whatever you have on hand)
- 3/4 cup all-purpose flour, divided
- 1/4 cup cornmeal
- 2 medium-size green tomatoes, sliced 1/3 inch thick
- Vegetable oil
- Salt
- Pepper

Place ½ c all-purpose flour in a shallow bowl.

Combine egg and milk in another shallow bowl.

Combine 1/4 cup all-purpose flour and 1/4 c cornmeal in a 3rd shallow bowl. Season with salt and pepper.

Dredge tomato slices in remaining 1st bowl containing 1/2 cup flour; dip in egg mixture, and dredge in cornmeal mixture.

Pour oil in with bacon grease until it reaches a depth of 1/4 to 1/2 inch in a large skillet. Heat to medium high.

Gently place tomatoes into hot oil, and cook 1-2 minutes on each side or until golden. Drain on paper towels on a plate and sprinkle with salt.

To build sandwich:

Spread mayonnaise on one piece of sliced sourdough. Top with 2-3 fried green tomato slices. In a cross pattern, layer bacon. Top with baby arugula leaves. Spread pimento cheese on the remaining slice of bread.