



END OF SUMMER

LATE HARVEST HEIRLOOM TOMATO TONNATO

Ingredients:

Heirloom tomatoes, quartered or diced large
Thinly shaved sweet onion or red onion
Medium boiled eggs, cut in half or chopped
Tonnato sauce

1/3 cup mayo

1/4 cup EVOO

6 oz of canned tuna,

for this recipe I used Italian tuna in olive oil

2 anchovy fillets

1 tablespoon of lemon juice

1 tablespoon of capers



PROCESS:

Using a blender, pulse all ingredients until smooth. I like my tonnato for these tomatoes a bit chunkier than traditional. Season the sauce with salt and pepper as needed.

Place the cut tomatoes and shaved onions in a bowl and top with the tonnato sauce.

CHEF TIPS

On storing tomatoes: the refrigerator will impede ripening of tomatoes. So, if your tomatoes are fully ripe, store them in the fridge to lengthen the shelf life. Tomatoes lose a little bit of flavor when refrigerated so, it is best that after refrigeration they are left out at room temperature on the counter for a day or two to recover their flavor.

If your tomato has a while to go before ripening, it is best to leave them at room temperature on the counter for a few days to ripen.

(Tonnato sauce is traditionally served with veal, in this recipe the sauce is served with fresh tomatoes and cooked eggs)





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LEEK AND ACORN SQUASH UKOY (FRITTER)

Ingredients:

Fritters

1 cup cornstarch
2 medium eggs, beaten
¼ cup cold water
2 cups grated acorn squash, peel on
1 cup julienned leeks
3 cloves minced garlic
6 oz. chopped peeled shrimp
Salt to taste
Cracked black pepper to taste
3 tablespoons canola or grape seed oil

Dipping sauce

½ cup soy sauce
¼ cup palm or rice vinegar
1 clove minced garlic
¼ cup finely chopped green onions
Chopped jalapeno
1 tsp. granulated sugar

PROCESS:

Make the batter by combining cornstarch, egg, and water in a mixing bowl. Mix all the ingredients well then add the vegetables and shrimp. Season the mixture with salt and pepper.

Heat up a frying pan over medium heat and add the oil. Place a small mound of fritter batter on the pan, do not overcrowd. Fry the fritters on each side until brown, about two minutes on each side. Eat while hot.

Sauce: combine all ingredients in a small bowl and mix well.

