Chef mayer 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.

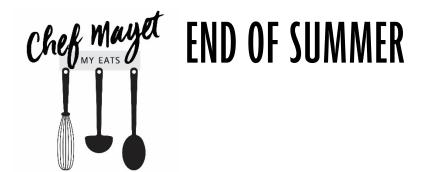
Place the cut tomatoes and shaved onions in a bowl and top with the tonnato sauce.

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 yeal, in this recipe the sauce is served with fresh tomatoes and cooked eggs)



LEEKS AND ACORN SQUASH UKOY (FRITTER)

Ingredients:

Fritters

Icup cornstarch
2 medium eggs, beaten
¼ cup cold water
2 cups grated acorn squash, peel on
Icup 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.



