

# **COOK'S CORNER** by Catherine Hannon

It's that time of year when we can enjoy succulent red juices plumb fresh tomatoes from the farm. 1 ingredient, 5 ways TOMATOES.

## **TOMATO SANDWICHES:**

Mash 3 Oz crumble feta cheese with 1\4 cup Mayonnaise and 2 tsp. Minced chive; season with salt and pepper. Speed on 6 slices garlic-rubbed toast; top with sliced tomatoes, olive oil, sea salt and radish sports.

## **TOMATO SALAD:**

In a small bowl, combine 1\4 cup each of mayonnaise and buttermilk with 2 tbsp. prepared horseradish; season with salt and pepper. Spread 21/2 lb. chopped heirloom tomatoes on plates and top with 2 thinly sliced scallions. Drizzle with the dressing.

## **PASTA WITH TOMATOES:**

Combine 11\2 lb. chopped tomatoes, 1 tbsp. red wine vinegar, 1/2 cup olive oil, 2 tbsp. minced shallots, 1 tbsp. minced oregano, 1\4 cup shredded basil and a 1 small red Chile. Let stand 1 hour Add 1 lb. warm, cooked pappardelle and toss. Sprinkle with 1\4 cup of chopped Marconi almonds and grated Parmigiano-Reggiano cheese.

## **TOMATO SOUP:**

In a large saucepan, melt 3 tbsp. unsalted butter. Stir in 3\4 cup Add 11/2 lb. peeled, seeded, chopped tomatoes with their juices and 1tsp tomato paste and cook for 5 minutes. Add 2 cups chicken broth and a basil sprig and season with salt and pepper; simmer for 15 minutes. Discard the basil and puree the soup. Serve with cheese toasts.

## **ROASTED TOMATOES:**

Slice 2 large shallots 1\4 inch thick and toss in a bowl with 2tbsp olive oil. Spread on a large parchment-lined baking sheet. Add 5 lb. peeled, halved and seeded plum tomatoes to the bowl; toss with 2 tbsp. olive oil and season with salt and pepper. Arrange the tomatoes cut side up over the shallots and bake for 3 hours at 275degrees until leathery but soft. Cool. In a glass jar or bowl, layer the tomatoes and shallots with 2oz finely chopped canned anchovies and 1\4 cup drained capers. Cover with olive oil. Let stand for 30 minutes. Serve with toasts.