

Directions.

1 Place the tomatoes and mozzarella in a large bowl. Put the garlic, mustard, vinegar, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a 1-cup glass measuring cup and slowly whisk in the 1/2 cup of olive oil. Set aside.



2 Heat the remaining 1/3 cup of olive oil in a large (12-inch) saute pan until hot but not smoking. Add the bread cubes and sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper. Saute over medium to medium-high heat for 5 to 8 minutes, tossing occasionally, until the bread is evenly browned and crisp. Add the warm bread to the tomatoes and mozzarella. Add enough of the vinaigrette to moisten all the ingredients. Add the basil, sprinkle with salt and pepper, and toss carefully, adding more vinaigrette if necessary. Serve at room temperature.

Active: 30 min

Yield: 6 to 8 servings

Ingredients:

1 pound cherry or grape tomatoes, halved through the stem

1 pound fresh mozzarella, 3/4-inch diced

8 2 teaspoons minced garlic (2 cloves)

4 1 teaspoon good Dijon mustard

1c 1/4 cup good red wine vinegar

Kosher salt and freshly ground black pepper

1/2 cup plus 1/3 cup good olive oil

2c 1/2 pound sourdough bread, crusts removed and 3/4-inch diced

Sharla



COLORADO PEACH COBBLER

Clara Hinman, Flagler, Colorado

(Pictured below)

I've served this dessert for family and special guests many times over the years. I've used other fruits that are in season, but we like peaches best.

- 1 cup sugar
- 2 tablespoons all-purpose flour
- 1/4 teaspoon ground nutmeg
- 4 cups sliced peeled fresh peaches

TOPPING:

- 1 cup sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup cold butter or margarine
- 1 egg, beaten

Ice cream, optional

In a bowl, combine sugar, flour and nutmeg. Add peaches; stir to coat. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. For topping, combine sugar, flour, baking powder and salt; cut in the butter until the mixture resembles fine crumbs. Stir in egg. Spoon over peaches. Bake at 375° for 35-40 minutes or until filling is bubbly and topping is golden. Serve hot or cold with ice cream if desired. Yield: 8-10 servings.

Rick and Marty Oakley

Bob + Chris Scarlett

Peach Caprese Salad

Luscious peaches take center stage in this fruited version of the classic Caprese Salad. Paired with medallions of fresh mozzarella cheese and thinly sliced basil leaves, this salad is dressed with extra virgin olive oil, a sprinkle of salt and pepper, and finished with balsamic glaze. The sweet-savory combination makes it the ultimate summer salad. Serves 6

- 2 medium size peaches, sliced
- 12 slices of fresh mozzarella cheese
- 12 grape tomatoes, halved
- Fresh basil leaves
- Extra virgin olive oil
- Salt and freshly ground black pepper
- Balsamic glaze

On a large platter, scatter a dozen whole basil leaves. Alternate peach and mozzarella slices around the platter. Add tomatoes.

Drizzle olive oil over peaches, mozzarella and tomatoes. Sprinkle with salt and pepper to taste.

Finish with a generous drizzle of balsamic glaze then top with thin slices of basil.



Tomato Pie

- 1 - 9" prebaked pie/tart shell
- 4-5 c. Cherry tomatoes, preroasted * see below
- 4 oz. cream cheese, softened
- 1/2 c. Greek yogurt
- 4 oz. Italian sausage, cooked, crumbled opt.
- Parmesan curls to serve opt.
- S + P

Whip softened cream cheese and yogurt until smooth. Layer over cooked shell. Top with roasted tomatoes and sausage. Serve with fresh herbs.

* To roast tomatoes: Drizzle with olive oil. Roast at 425° stirring after 30 minutes. Continue in 5-10 minute cycles until golden and juices are reduce. Season with S + P and dash of sugar if needed.

Korean Salad Dressing (Use in place of store bought Betty's salad dressing)
Adapted from Whole Foods for the Whole Family, La Leche League International

1/3 C unsweetened catsup (I like Primal Kitchen-watch for sales)
1 1/2 t Worcestershire sauce (same as 1/2 T)
2-4 T of honey (I use 2-3T), reduce if your catsup is sweetened
1/2 C high quality extra virgin olive oil in a dark glass bottle (Aldi or Trader Joe's have affordable options)
2 T vinegar (I use raw apple cider type)
1/2 t salt (or less)

Place all ingredients in a jar with a tight-sealing lid and shake to combine. Shake again to combine before seasoning. Good olive oil will become thick upon refrigeration, so remove from the refrigerator in advance of your meal.

Maple Balsamic Vinaigrette

Recipe from a spice company's catalog

2-3 T pure maple syrup (or maple sugar)-not imitation pancake syrup
1/4 C balsamic vinegar
2 t Dijon-style mustard (I use whole-seed country style)
2/3 C extra virgin olive oil from a dark glass bottle (original recipe calls for 3/4 C which seems like too much to me)
1/2 t (or more) salt
1/4-1/2 t freshly ground pepper to taste

Place all ingredients in a jar with a tightly-sealed lid and shake to combine. Shake again just before serving. Good olive oil may thicken when chilled, so remove from refrigerator for awhile before serving.

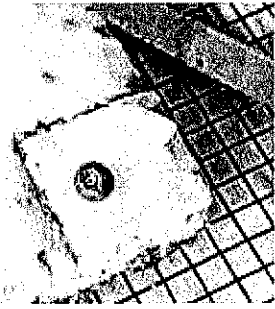
You can buy black plastic Ball brand leak-proof lids many places to fit Mason-type canning jars. They work well for liquidy recipes.

In a hurry?

Just dress your salad with a high quality vinegar and oil. There are some delicious nut oils available.

I like olive oil and lemon juice and/or red wine vinegar for a Greek or Middle Eastern salad. This might require a bit of sweetener to off-set the acid.

Chris Scarlett



Lemon Blueberry Sheet Cake

★★★★★ 5 from 10 reviews

Author: Kirsten Bell Prep Time: 20 Minutes Cook Time: 45 Minutes

Total Time: 1 hour 5 minutes Yield: 16 Servings Category: Dessert Method: Baking

Description

Easy, quick, delicious – and perfect for everything from summer BBQs to tasty snacks!

Ingredients

SCALE 1x 2x 3x

3 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1 1/4 teaspoon salt

1 cup butter (2 sticks), softened

1 1/2 cups granulated sugar

Juice and zest of 2 lemons (about 1/4 cup lemon juice)

4 large eggs

1 cup buttermilk

2 teaspoons vanilla extract

1 1/2 cups fresh blueberries, tossed with 1 Tbs flour

For the glaze:

2 1/2 cups powdered sugar

1/3 cup lemon juice

Instructions

Preheat the oven to 350 degrees F. Grease a 9×13 baking dish, and line with parchment paper so there's an overhang over the two long sides of the pan. This will make removing the cake much easier!

In a medium mixing bowl, whisk together the dry ingredients, flour through salt. Set aside. In a stand mixer fitted with the paddle attachment (or hand mixer), cream together the sugar and butter until light and fluffy. Add the eggs and vanilla, and buttermilk, and mix on low until incorporated. Add the dry ingredients, and mix until no streaks of flour remain. Mix in the lemon juice and zest. Gently stir in the blueberries with a spatula.

Pour the cake batter into the prepared 9×13 baking dish, and bake for about 40-45 minutes, or until a toothpick comes out with moist crumbs. Allow to cool completely. You can lift the cake out of the pan before drizzling, or leave it in the dish to serve. Either way works!

For the glaze: combine the powdered sugar and lemon juice, and pour over the cooled cake. Let the glaze harden, and then garnish with fresh fruit and serve!

Find it online: <https://thiscelebratedlife.com/2020/06/lemon-blueberry-sheet-cake.html>
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Eggplant Caponata

One eggplant (round or oval) peeled, cubed, salted for 30 min then rinsed and pat dry

1/4 c olive oil divided

1 cup finely chopped celery

1 clove garlic minced

1 med onion finely chopped

1 1/2 c plum tomatoes, peeled, drained, chopped

12 green olives pitted, coarsely chopped

1 1/2 TBSP drained capers

1 TBSP tomato paste

1 tsp oregano

2 TBSP red wine vinegar

2 tsp white sugar

1 tsp salt, pepper to taste

parsley if desired to garnish

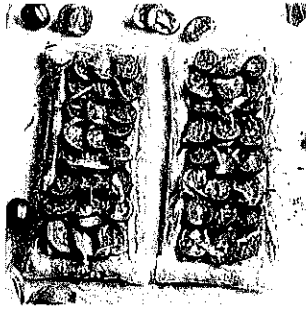
Saute celery 4 min in 2 TBSP olive oil then add onion and garlic and stir while cooking 5 min and remove to a bowl

Cook eggplant in 2 TBSP olive oil (or more to taste) to light brown stirring constantly. Add all ingredients to pan and bring to boil then reduce heat to simmer uncovered until thick.

Better if made day before

Sheila Biagioni

Adapted from Allrecipes.com



Tomato Puff Pastry Tart



This easy to make **Tomato Puff Pastry Tart** is an ideal appetiser, easy lunch or dinner served with a green salad. It features a delicious, flaky, puff pastry base that is topped with a flavoursome cream cheese mixture, fresh tomatoes and basil. This Tomato Tart **looks impressive** and makes good use of quality produce.

Course	Dinner, Lunch, Starter
Cuisine	Mediterranean
Prep Time	15 minutes
Cook Time	15 minutes
Total Time	30 minutes
Servings	2 tarts
Calories	854kcal
Author	<u>Alexandra</u>

Ingredients

For the Tart Base:

- 1 sheet **puff pastry** See Note 1
- 1 **egg** - beaten
- 1/3 cup **cream cheese** - at room temperature
- 1 clove **garlic** - minced
- 1 **spring onion/scallion** - finely chopped
- 1 tsp **lemon zest**
- **sea salt** and freshly ground **black pepper** – to taste

For the Tomato Topping:

- 1 cup (200 g) **Perino Grape Tomatoes** See Note 2
- 2 tbsp **basil** - finely sliced into strips See Note 3
- **sea salt** and freshly ground **black pepper** – to taste See Note 4

Instructions

1. Preheat oven to 220 degrees C (425 F).

Line a baking tray with baking paper.

2. Cut your sheet of pastry in half so you have two tart bases.

3. Brush the edges of the pastry with beaten egg. Fold the edges over approximately 1 cm (1/2 inch) to form a border.

Brush the edges again with beaten egg.

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Carrot Cake Donuts

23 reviews · 45 minutes · Serves 12 · Could baked donuts be better than fried? They are when you make these sweet, delicious Carrot Cake Donuts with cream cheese glaze and no donut pan required!



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20 ingredients

Produce

- 1/2 cup Carrots
- 1/2 tsp Ginger

Refrigerated

- 1 Egg, large

Condiments

- 2 tbsp Honey

Baking & Spices

- 1 cup All purpose flour
- 1 tsp Baking powder
- 1/2 tsp Cinnamon
- 1 Frosting
- 1/8 tsp Nutmeg
- 3/4 cup Powdered sugar
- 1/4 tsp Salt
- 1/4 cup Sugar
- 1 tsp Vanilla extract, pure
- 1 tsp Vanilla extract

Oils & Vinegars

- 1 tsp White vinegar

Nuts & Seeds

- 1/2 cup Coconut, unsweetened toasted

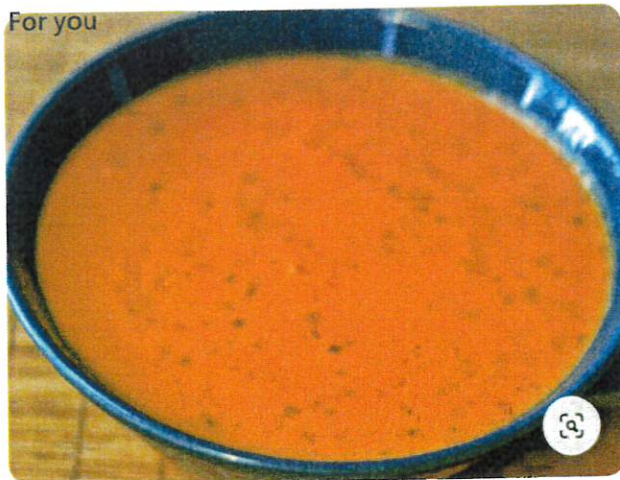
Dairy

- 7 tbsp Butter
- 1/4 cup Cream cheese

Other

- 1/3 cup (3fl oz/90ml) milk
- Garnish

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seriouseats.com

Thick and Creamy Tomato Soup

5 reviews · 2 hours · Serves 12 · A tomato basil soup that's wonderfully comforting and creamy, with only a little bit of actual cream involved.



Serious Eats
355.5k followers

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11 ingredients

Gluten free

Produce

- 3 (28-ounce/795g) cans whole tomatoes, large whole
- 1 2 ounce fresh basil leaves (1 loosely packed cup, fresh)
- 4 Carrots (1 pound, large)
- 2 Yellow onions (1 pound, medium)

Baking & Spices

- 1/4 tsp Baking soda
- 1/2 tsp Black pepper, freshly ground
- 1/8 tsp Cayenne, ground
- 1 1/4 tsp Diamond crystal kosher salt

Dairy

- 2 1/2 cups unsalted butter