



CSA Recipes - Week of August 20th

Tomato Vinaigrette

Adapted from The Kitchn <https://www.thekitchn.com/recipe-tomato-vinaigrette-233932>

Ingredients:

8 ounces very ripe tomatoes (about 1 pint cherry tomatoes, or 1-2 heirloom tomatoes)
1/4 cup sherry vinegar
1 tablespoon honey
1/2 teaspoon kosher salt, plus more as needed
1/2 teaspoon Dijon mustard
1 clove garlic, grated
1/4 cup olive oil

Directions:

Halve the tomatoes. Squeeze the halves into a fine-mesh strainer set over a bowl. You should get about 1/2 cup of tomato juice and pulp.

Add the vinegar, honey, 1/2 teaspoon salt, mustard, and garlic to the bowl and whisk to combine. While whisking, slowly pour in the oil. Continue to whisk until emulsified. Taste and season with more salt as needed.

Heirloom Tomato Tart

Adapted from Foodie in New York <https://www.foodieinnewyork.com/home-main/2018/7/24/heirloom-tomato-tart?rq=tomato>

Ingredients:

2-4 large heirloom tomatoes, cored and cut into 1/4 inch thick rounds (Regular tomatoes work fine too!)
2 tablespoons Dijon mustard
1 par-baked 9-inch tart crust*
1 cup grated Gruyere cheese
1 teaspoon dried herbs (OK to use a combination of any of these: basil, thyme, oregano or herbes de provence)
2 large eggs
1/4 cup heavy cream
1 teaspoon salt
1/2 teaspoon freshly ground black pepper.
Additional herbs to sprinkle on top, if desired (fresh or dried OK - basil, thyme, oregano or herbes de Provence)



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*If you use a pie pan or ready-made pie crust, which is deeper than a tart pan, you choose to increase the quantity of the custard (the eggs + heavy cream), and the bake time (longer bake time will be needed).

Directions:

Preheat oven to 375 F. Put the tomato slices in a colander, and place it in the sink. Let the tomatoes sit for 15 minutes to drain off any excess liquid.

Spread the mustard evenly over the par-baked tart shell. Sprinkle the grated cheese over the mustard, and sprinkle the dried herbs over the cheese.

Whisk the eggs in a small bowl, or a large measuring cup with a spout, to break up the yolks. Whisk in the cream, salt, and pepper. This is your custard. Pour the custard evenly over the bottom of the tart crust. You may have to swish it around to get it to cover the bottom.

Working from the outside in, lay the drained tomato slices in slightly overlapping concentric circles, making sure the tart is covered in tomato slices.

Place the tart on the center rack in the oven, and bake at 375 F until the custard is set, about 35-40 minutes. (Set custard won't jiggle when you shake the pan and will be firm when you touch it). The tomatoes in this tart may give off a hot liquid--don't confuse this with uncooked eggs and overcook your tart. The liquid will evaporate as the tart cools.

Remove the tart from the oven and set it on a wire rack. Allow the tart to cool slightly before serving. You can enjoy this tart warm or at room temperature.