



Chef Demo by Kevin Gillespie of Woodfire Grill July 10, 2010

Tomato, Melon, Cucumber, and Herb Summer Salad

2 dozen mixed cherry tomatoes -Country Gardens

1 orange melons - Riverview Farms

2 slicing cucumbers -Hennessy Farms

½ sweet onion diced

1 bunch bronze fennel fronds- Greenleaf Farms or County Gardens

4 sprigs tarragon - Greenleaf Farms

2 bunch chives - Greenleaf Farms or Country Gardens

4 sprigs basil - Greenleaf Farms

3 cloves garlic - Greenleaf Farms

4oz. balsamic vinegar

Zest of 2 lemons

Juice of one lemon

2 tablespoons extra virgin olive oil plus extra for cooking tomatoes

Salt & pepper

Blanch and peel the tomatoes, reserve. Take the other half and place in the bottom of a small container, along with the onion, garlic, and balsamic. Place tomatoes on top of the herb mixture and pour enough olive oil over them to just cover the tomatoes. Place in a preheated 180 degree oven for 10 minutes. Remove and allow to cool to room temperature. When ready to use, remove from marinade and season with salt.

Dice all vegetables and fruit into small dice ½ inch cubes. Mix together with olive oil and salt. Add a squeeze of lemon juice, zest, fennel fronds, and torn basil. Serve.

* Please support the farms who have donated for today's chef demo.