



PEARL MARKET

**Tomato and Watermelon Salad with
Fresh Peach-Basil Vinaigrette**

Ingredients (serves 4-6)

2 cups chopped tomatoes
2 cups chopped, seeded, watermelon

- 1/3 cup white balsamic vinegar
- 1 garlic clove, minced
- 2 tablespoons brown sugar
- 1/4 teaspoon freshly ground pepper
- 1/8 teaspoon salt
- 2 tablespoons olive oil
- 1 large yellow peach, chopped
- 1 1/2 tablespoons chopped fresh basil

Preparation

1. Whisk together first 5 bulleted ingredients until sugar is dissolved.
2. Whisk in olive oil.
3. Stir in chopped peach and basil. Toss with tomatoes and watermelon. Serve immediately.



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TOMATO BACON TART

Yield: Makes 4 to 6 servings

1/2 (15-ounce) package refrigerated piecrusts
1 head of garlic
1 teaspoon olive oil
1 1/2 cups shredded mozzarella cheese
1/2 recipe tomato bacon topping
freshly chopped Italian flat leaf parsley

Press refrigerated piecrust on bottom and up sides of a square 9-inch tart pan.
Bake at 450° for 9 minutes or until piecrust is lightly browned; set aside.

Cut the top off the head of garlic, exposing all cloves ; place garlic on a piece of aluminum foil, and drizzle with olive oil. Fold foil to seal.
Bake garlic at 425° for 30 minutes; cool.

Squeeze pulp from garlic cloves into bottom of baked piecrust, spreading evenly
Sprinkle mozzarella cheese over the garlic.

Bake at 350° for 10 minutes or until cheese is bubbly
Remove from heat, top with bacon jam and flat leaf parsley

Chunky Tomato Bacon Topping

6 large tomatoes, cored and chopped
Salt
1/2 lb bacon
1 yellow onion, chopped
1 clove garlic, minced
1/4 c. strong black coffee
1 T. maple syrup
1 T. apple cider vinegar
1 t. smoked paprika
1 t. dried basil

- 1- Place chopped tomatoes in a colander in sink. Sprinkle liberally with salt. Let sit at least 1 hr.
- 2- Cook bacon in skillet over medium heat. Remove, place on paper towels to drain
- 3- Reserve 2 T. bacon fat.
- 4- Cook onion and garlic in reserved bacon fat.
- 5- Press tomatoes to squeeze out water. Add to garlic and onion in skillet.
- 6- Stir in remaining ingredients.
- 7- Simmer until thick (approx. one hour).
- 8- Makes about 2 cups. Will store in fridge for a week.



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YELLOW CAKE WITH GREEN TOMATO SOUR CREAM FROSTING

Ingredients

1 box yellow cake mix
1 recipe sour cream frosting
1 recipe green tomato topping

- 1- Make the cake according to the box instructions
- 2- Make the sour cream frosting
- 3- Make the green tomato topping
- 4- Frost the cake with sour cream and top with green tomato mixture

SOUR CREAM FROSTING

- 4 tablespoons butter, softened
- 1/2 cup sour cream
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon lemon juice
- 1/4 teaspoon salt
- 2 cups confectioners' sugar

Directions

- 1- In a medium bowl, mix together the butter, sour cream, vanilla, lemon juice and salt.
- 2- Stir in confectioners' sugar, and beat with an electric mixer until smooth.

GREEN TOMATO TOPPING

2 cups chopped green tomatoes
1/4 cup sugar
1/2 tsp cornstarch

- 1- Put all ingredients together in a saucepan over medium heat
- 2- Stir frequently until mixture thickens and tomatoes soften. (about an hour)