

Fresh Tomato Soup

Serves 4-6

3 lbs fresh tomatoes (6 lg)

1 ear corn

1 lime or lemon, juiced

1 bunch fresh cilantro, basil or other herb

Salt to taste

Sour cream

Fill a large pot halfway with water and set to boil. Wash tomatoes and dip them in boiling water for 30-60 seconds or until skin splits. Put corn in boiling water to parboil (about 3 minutes); cut kernels off cob. Peel tomatoes, slice, and remove seeds. Put slices in food processor or blender, add citrus and washed fresh herbs and blend (save some for garnish). When smooth add salt to taste. Chill. Garnish with corn, Sour cream and a few leaves of fresh herbs.

Grilled whole onions

4 vidalia onion

¼ cup garlic olive oil

2 teaspoons Adobo Lime Rub

Peel onions. Cut almost through each onion forming 8 wedges. Place each onion in a 24X18 in foil. Drizzle olive oil over each onion and sprinkle with ½ teaspoon lime rub. Seal each onion in the foil packet using a double fold and leaving head space for steam to build. Grill over medium heat 25 minutes until nearly tender. Make a 2 inch opening in the top of each packet. Grill another 10 minutes till slightly browned.

Peach Salsa

3 or 4 ripe peaches, chopped

½ red pepper, seeded and chopped

½ sweet onion, chopped

4 or 5 pieces crystallized ginger, minced

1/3 cup fresh basil, chopped

3 Tbsp. Basil Olive Oil

2 Tbsp Peach Balsamic vinegar

2 TBSP lemon Juice

1 tsp red pepper flakes and Fresh ground pepper to taste

Combine all ingredients in a bowl. Mix. Cover and chill for ½ hour. Serve with chips, tortillas, Burritos, quesadillas, pinto or black beans.

Rosemary, Fig Chicken with Port

½ t salt

½ t garlic powder

½ t freshly ground black pepper

4 skinless, boneless chicken breast halves

Butter -flavored cooking spray

2/3 cup figs or fig preserves

1 T minced fresh rosemary

6 T port or other sweet red wine

Season chicken and coat with cooking spray. Heat in large skillet over medium-high heat, cook 3 minutes on each side or until browned. Combine remaining ingredients, add to chicken. Cover, reduce heat to medium, and cook 6 minutes. Uncover and cook 1-2 minutes over medium-high heat to thicken sauce.

Twice-Baked Chipotle Sweet Potatoes

6 med sweet potatoes

1 T oil

8 oz goat cheese, Softened

2 T butter, softened

½ cup cilantro, minced

½ chipotle pepper from can

¼ cup adobo sauce from canned chipotle

1 T salt

1 T chili powder

Scrub sweet potatoes and rub skins with oil. Wrap each potato in foil. Bake 350 for about 1 hour, or until soft. Meanwhile, combine remaining ingredients in mixing bowl. When potatoes are done, remove from foil and allow to cool enough to handle (5-10 min). Cut potatoes in half and scrape out most of flesh, taking care not to tear skins. Add potato to goat cheese mixture. Mix well. Spoon into skins or for a fancier presentation, use a pastry bag and star tip to fill skins. Return to oven until tops are browned and potatoes are warmed through, 10-15 minutes.

TIP: use potatoes that are more uniform in size and more round than long.