



### Tomato Salad with Avocado and Citrus-Chili Vinaigrette

Serves Four

2 Cups Mizuna, Red Mustard Greens or Arugula

1 Pound Sweet Tomatoes on the Vine,(any type will do, I used the heirlooms you provided)

1/2 Pint Sweet Cherry Tomatoes. Red, Yellow, Sweet 100 or Pear Tomatoes

1 Avocado

Sea Salt to taste

Stem wash and dry your greens, and set aside.

Cut the larger tomatoes into thick wedges and place into a mixing bowl, halve the cherry tomatoes and place in the same bowl. Half and de-pit the avocado. To score it into thick cubes make three, even cuts along the length of the avocado followed by four cuts across. scoop into the bowl with a spoon. Avocado should come out cleanly with no flesh left in the skin. add your greens and salt. Drizzle your pre-made vinaigrette and mix gently with a spoon or your hands. Transfer to a serving dish and enjoy

Citrus Chili Vinaigrette

2 Tablespoons fresh Orange Juice

1 Tablespoon Fresh Lime Juice

1 Jalapeno (Seeded and Coarsely Chopped)(you mTomato Salad with Avocado and Citrus-Chili Vinaigrette

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### Citrus Chili Vinaigrette

2 Tablespoons fresh Orange Juice

1 Tablespoon Fresh Lime Juice

1 Jalapeno (Seeded and Coarsely Chopped)(you may use more than one to your taste)

1/4 Cup Olive Oil

1/4 Teaspoon of salt( adjust to your taste)

Add your citrus jalapeno and salt to your blending and begin blending, drizzle your olive oil in gradually so as to emulsify all the ingredients together. Adjust salt heat and citrus levels to your taste.

### Tomato Salad with Goat Cheese and Basil Vinaigrette

Serves Four

1 Pound vine Ripened Tomatoes Golden Jubilee or Marvel Stripe

1/2 pint cherry tomatoes: Sweet 100, Green Grape or Pear Tomatoes.

1 Bunch Watercress

Sea Salt Black Pepper To Taste

2 Ounces Mild Goat Cheese

12 Nicoise Olives

Wash and Dry the watercress, removing larger stems and set aside, Drain the olives and set aside Slice The Larger tomatoes into thick wedges and add to a large mixing bowl, Halve the cherry tomatoes and add to the bowl. add the olives and watercress season and add the vinaigrette. Miz gently with your hands or a spoon and transfer to a serving dish. Crumble goat cheese on top

### Basil Vinaigrette

1 Tablespoon Champagne Vinegar

1/4 Cup Extra Virgin Olive Oil

1/3 Cup Fresh Basil Leaves

1/4tsp Salt

Add the vinegar basil and salt to a blender and puree. Drizzle in olive oil as the blender is running to emulsify your mixture. Adjust the swalt to your taste

### Heirloom Tomato Gazpacho

Serves 6

5-7 pounds Heirloom Tomato

1 32 oz bottle Very Veggie Juice

3/4 cup diced shallot

1 cup Small Dice Zucchini

! Cup Small Dice Yellow Summer Squash

1 Cup Small Dice English Cucumber

Salt and White Pepper To Taste

Water if Needed

Core and coarsely chop the tomatoes and place into a blender along with the veggie juice and salt and pepper puree until smooth and desired consistency is reached. Use water if needed to adjust the consistency.

After Pureeing your soup mixture you may transfer to a mixing bowl.

Seperately, Dice your vegetables. You'd want them small enough to add texture but not minced. Combine in a bowl and add to the soup mixture Stir Thoroughly using a whisk or spoon. Adjust the seasoning to your taste. Allow the soup to sit chilled a minimum of one hour prior to serving. This may be made a day ahead of time

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