

**Show #51: Tomato *tomato*, Potato *potato***

*Alison and Chris*

**Roasted Herb Potato Medley**

1/2 cup white balsamic vinegar or regular balsamic vinegar  
1/4 cup chopped shallots  
5 teaspoons chopped fresh thyme or 2 teaspoons dried  
5 teaspoons chopped fresh rosemary or 2 teaspoons dried  
2 teaspoons fennel seeds, chopped  
3 pounds medium-size red-skinned potatoes, each cut into 8 wedges  
3 pounds medium-size Yukon Gold potatoes, each cut into 8 wedges  
Fresh thyme and rosemary sprigs

Makes 10 servings.

**SunDried Tomato Mashed Potatoes**

2 lbs boiling potatoes  
10 dried tomato halves packed in oil  
3 tbsps oil from dried tomatoes  
¼ c milk

Peel potatoes and cut into 1-inch pieces. In a large saucepan cover potatoes with salted water by 2 inches and simmer until tender, 10 to 15 minutes.

While potatoes are simmering, cut tomatoes into thin strips. Drain potatoes in a colander and return to pan. With a potato masher mash potatoes with tomatoes, oil and milk and season with salt and pepper

Serves 4.

**Skillet Potato Tomato with Turkey Sausage**

1 package of smoked turkey sausage  
4 tomatoes, quartered  
3 potatoes, cut into pieces and par boiled  
1 T garlic  
1 small onion, cut in slices  
1 T olive oil  
fresh basil leaves, sliced

In a large skillet, heat the olive oil. Add the garlic and cook until golden, add the onions and cook until soft and translucent. Add the sausage and potatoes and cook until steaming. Reduce heat; add the tomatoes. Cover. Prior to serving, stir in the basil.

**Heirloom Tomato Salad with Blue Cheese**

1 ½ inch thick slices crusty bread  
1 garlic cloves, halved  
3 tbsps plus 1/3 cup extra-virgin olive oil  
1 c currant or grape tomatoes or halved cherry or pear tomatoes  
½ cup chopped green onions  
10 medium heirloom tomatoes of assorted colors, cored, thinly sliced  
1 small red onion, sliced paper-thin  
3 celery stalks, sliced thin on diagonal  
1 ½ cups coarsely crumbled blue cheese

Prepare barbecue (medium-high heat). Rub bread with cut garlic halves; brush bread with 3 tablespoons oil. Combine remaining 1/3 cup oil, currant tomatoes, and green onions in medium bowl; toss to coat. Season with salt and pepper.

Overlap tomato slices in concentric circles on platter, alternating colors. Scatter onion and celery slices over tomatoes. Sprinkle with salt and pepper. Spoon tomato and green onion mixture over. Sprinkle with crumbled cheese.

Grill bread until golden, about 2 minutes per side. Cut each slice diagonally in half, serve with salad.

Makes 6-8 servings

### **Gazpacho**

1 2-inch long piece baguette, crust discarded  
2 garlic cloves  
2 tsp salt  
2 tbsp Sherry vinegar (preferably "reserva") or add to taste  
1 tsp sugar  
½ teaspoon ground cumin (optional)  
2 ½ lb ripe tomatoes, cored and quartered  
½ cup mild extra-virgin olive oil (preferably Andalusian hojiblanca)

Garnish: finely chopped red and green bell peppers

Soak bread in ½ cup water 1 minute, then squeeze dry, discarding soaking water.

Mash garlic to a paste with salt using a mortar and pestle (or mince and mash with a large knife). Blend garlic paste, bread, 2 tbsp vinegar, sugar, cumin and half of tomatoes in a food processor until tomatoes are very finely chopped. Add remaining tomatoes, with motor running, and when very finely chopped, gradually add oil in a slow stream, blending until as smooth as possible, about 1 minute.

Force soup through a sieve into a bowl, pressing firmly on solids. Discard solids.

Transfer to a glass container and chill, covered, until cold, about 3 hours. Season with salt and vinegar before serving.

Makes 4 servings

note: Gazpacho can be chilled up to 2 days.

### **Potato Soup**

Can be prepared in 45 minutes or less

½ c minced onion  
1 small rib of celery including the leaves, chopped fine  
1 carrot, grated coarse  
1 tbsp unsalted butter  
2 c chicken broth  
A scant ½ teaspoon crumbled dried rosemary  
2 ½ c mashed potatoes  
1 tap white wine vinegar  
1/3 c minced fresh parsley leaves

In a large saucepan cook the onion, the celery and the carrot in the butter over moderately low heat, stirring until the vegetables are tender, stir in the broth and the rosemary, and bring the mixture to a boil. Whisk in the potatoes, a little at a time; bring the soup to a boil, whisking and stir in the vinegar, the parsley, and salt and pepper to taste.

Makes about 4 ½ c serving to 4 to 6.