



Chef Danny Abbruzzese



captures summer on a plate

RECIPE OF THE WEEK

Coke Farm Heirloom Tomato Salad



Nothing screams summer like sweet heirloom tomatoes and chef **Danny Abbruzzese**—of **Jacks Restaurant & Lounge** and **Peter B's Brewpub** at the Portola Hotel in Monterey—puts his own special spin on the classic caprese by using locally-grown tomatoes and adding pops of flavor from fried capers and pickled red onions.

Try his simple tricks at home!

| INGREDIENTS |

4 Medium Heirloom Tomatoes, sliced into quarters
8 Cherry Tomatoes
1 Bunch Fresh Basil
4 Balls Fresh Buffalo Mozzarella sliced into quarters
½ Cup Fried Capers
1 Cup Balsamic Vinaigrette (*See Recipe*)
½ Cup Pickled Red Onions (*See Recipe*)
Sea Salt
Fresh Ground Black Pepper

Balsamic Vinaigrette:

½ Cup Extra Virgin Olive Oil
½ Cup Balsamic Vinegar
1 Teaspoon Minced Garlic
1 Tablespoon Minced Shallots
1 Tablespoon Dijon Mustard
1 Teaspoon Fresh Picked Thyme
Kosher Salt

Black Pepper

Combine all ingredients in a mixing bowl and whisk for two minutes. Let stand for ten minutes. Whisk again before serving.

Pickled Red Onions:

1 Cup Red Onion, Julienne

1 Cup Cold Water

1 Cup Red Wine Vinegar

2 Cloves Garlic, Halved

2 Bay Leaves

¼ Cup Kosher Salt

¼ Cup Sugar

Simmer cold water, red wine vinegar, garlic, bay leaves, salt and sugar for five minutes in a medium saucepan. Let cool and combine with the red onion. Cover and chill for four hours. Drain before using.

| DIRECTIONS |

Arrange five to seven tomato slices, alternating varieties and colors, in a circle on four salad plates. Place sliced cheese in the center and season plate with sea salt and pepper.

Dress tomatoes with vinaigrette, then whimsically garnish with cherry tomatoes, pickled onions, fried capers and basil leaves. Serve immediately.

