

Farmer's Market Presentation – October 21, 2005
By Chef Paul Lindsay

(Sweet Corn & Pepper continued)

Harvest Tomato Salad: (Serves 6)

Balsamic Vinaigrette

1 ounce honey
½ ounce Dijon mustard
1 tsp sugar
½ cup balsamic vinegar
1 ½ cup olive oil
1 Tbs fresh thyme
1 Tbs fresh flat leaf parsley
Salt & Pepper (to taste)

Finely mince herbs and mix in a bowl with vinegar, honey, mustard and sugar. Slowly add oil then salt and pepper to taste.

Tomato Salad

1 ½ cups yellow Pear tomatoes
1 ½ cups red Pear tomatoes
1 cup Beefsteak tomatoes (approximately two full tomatoes)
Leaf lettuce

Cut all Pear tomatoes to liking. Cut Beefsteak tomatoes into quarters. Lay leaf lettuce on a platter with stems toward the center for presentation. Mix red and yellow Pear tomatoes together and pile at the center of the platter on the leaf lettuce. Take eight quarters of Beefsteak tomatoes and garnish around the outside. Drizzle Balsamic Vinaigrette on top of the salad. Garnish to your liking and serve chilled.

Sweet Salmon Harvest: (Serves 6)

Sweet Corn & Peppers

½ cup olive oil
1 Tbs fresh thyme
1 Tbs fresh parsley
4 ears of sweet corn (on the cob)
3 red bell peppers
1 cup chopped leeks
Salt & Pepper to taste

Finely mince herbs and set aside. Slice corn from the cob and julienne red bell peppers. Place all ingredients into a pan and sauté with the olive oil on medium heat. Salt and pepper to taste, garnish and serve.

Pan-seared Salmon

30 ounces fresh Atlantic Salmon
¼ cup olive oil
½ Tbs thyme
½ Tbs fresh parsley
Cracked Black Pepper to taste
1 loaf flat bread

Mix olive oil with fresh herbs and cracked black pepper. Cut Salmon into 5-ounce portions and place in marinade for 30 minutes. When ready, pan-sear Salmon portions. Slice flat bread into 2-inch wide strips. Place bread on a platter for presentation. Pile the sweet corn and peppers on top of the bread, and lay the salmon on top of the corn. Garnish and serve.

No-bake Apple Crisp: (Serves 6)

4 Spy apples
3 Tbs brown sugar
8 ounces apple cider
1 Tbs cinnamon
½ lb butter
3 Tbs granulated sugar

Slice apples into thin pieces. Melt ¼ lb butter in sauté pan and lightly sauté apples. Add apple cider and warm on medium heat. Allow cider to cook away, making sure apples are fully coated. As apples are warming, melt ¼ lb butter and mix in granulated sugar, brown sugar and cinnamon. When apples are warm, but still crispy sprinkle mixture over top and serve.