



Tomato Festival Recipe

Maque Choux

A traditional dish in Southern Louisiana that represents a Native American staple with an Acadian French twist. Typically contains corn, tomatoes, green peppers, onion and sometimes garlic and celery. Typically served as a side dish, it can also be a base for a main dish by adding shrimp or Andouille sausage-or both.

4 slices Hogs Galore bacon
1 onion, chopped
Half a leek, chopped
1 bulb fresh garlic, peeled and chopped
1 green pepper, seeded and chopped
8 ears of corn, kernels cut off and cobs "milked"
3 large tomatoes, blanched, cored and chopped
Salt and pepper to taste or Creole seasoning, like Tony Chachere

Mince up the bacon and render over low heat while you chop the onion, leek, garlic and pepper. Remove bacon bits and reserve. Cut the kernels from the cobs and scrape the cobs with the blade of a knife to remove all the milk and additional pulp from the corn. Blanch the tomatoes and core and chop them. Add corn and tomatoes to the vegetables and simmer for 15 minutes. Season to taste and cook until the corn kernels are tender and the dish is slightly thickened. Mix in the bacon bits and serve.

Makes 2 quarts

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Tomato Festival Recipe
Panzanella – Tomato Bread Salad

- 1 Tbs. balsamic vinegar
- 1 clove of garlic, mashed and minced
- 2 Tbs. extra virgin olive oil
- 2 cups of 'rustic' bread, cubed
- 1 lb. vine ripened tomatoes (more than one variety is especially nice)
- ¼ cup pitted black olives (kalamata or nicoise)
- 1/4 cup chopped fresh basil
- salt and pepper to taste
- optional: 1 Tbs. of chopped fresh marjoram

Cut the tomatoes into ¾ inch cubes and place into a large bowl. Add the bread cubes, olives and herbs. Whisk together the vinegar, garlic, salt and pepper. Whisk in the olive oil. Pour dressing over the bread and tomatoes. Toss well to combine and let stand for 15 minutes to allow bread to soak up the dressing.

Note: the best bread to use is one that is coarse and chewy. Conventional white bread will disintegrate.

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Tomato Festival Recipe

Mixed Tomato Cobbler with Gruyere Crust

2 3/4 cups plus 2 Tbs. flour
2 1/2 tsp. salt
2 1/2 tsp. granulated sugar
1 1/4 cups grated Gruyere cheese
1 cup plus 1 Tbs. unsalted butter,
cold, cut into pieces
1 large onion, diced
3 cloves garlic, minced
2 lbs. assorted cherry tomatoes
1/2 cup chopped basil
Freshly ground black pepper
1 large egg

- ~ In the bowl of a food processor, combine 2 1/2 cups flour, 1 teaspoon salt, 1 teaspoon granulated sugar, and 1 cup Gruyere cheese. Add 1 cup butter; process until mixture resembles coarse meal, 8 to 10 seconds.
- ~ With machine running, pour ice water (about 1/4 cup) little by little through feed tube. Pulse until dough holds together without becoming wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
- ~ Divide dough into two equal balls. Flatten each into a disk; wrap in plastic. Transfer to refrigerator; chill 1 hour.
- ~ Melt remaining tablespoon butter in large skillet over medium heat. Add onion and garlic. Cook, stirring occasionally, until translucent and softened, 5 to 7 minutes. Transfer to a bowl to cool slightly.
- ~ Place tomatoes in a large bowl. Toss with remaining 1/4 cup plus 2 tablespoons flour, 1 1/2 teaspoons salt, and 1 1/2 teaspoons granulated sugar, and basil and pepper. When onion mixture is cooled, add to tomato mixture, and toss to combine. Transfer mixture to a deep 9 1/2- or 10-inch pie dish. Set aside.
- ~ Heat oven to 375 degrees. Roll out half the dough into a circle 1 inch larger than pie dish. Remaining dough may be frozen up to 1 month. Transfer rolled dough to top of dish; tuck in edges to seal. Make three to four small slits in crust; form a decorative edge if desired. In small bowl, mix egg with 1 teaspoon water. Brush egg glaze over crust; sprinkle crust with remaining 1/4 cup cheese. Place pie dish on a baking sheet to catch drips; bake until crust is golden and insides are bubbling, about 50 minutes. Let cobbler cool before serving.

From: Martha Stewart

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Tomato Festival Recipe **Tomato Hors d'oeuvres**

Slice 4 medium-large tomatoes about 3/8" thick and arrange on a flat plate. (Optional: put a hard-boiled egg ring on each slice.) Sprinkle with basil and parsley (fresh or dried). Add generous slivers of garlic. Drizzle with cold-pressed Extra Virgin Olive Oil. Sprinkle with Parmesan or Romano cheese, then very lightly spring with red wine vinegar.

Let stand for about 1 hour at room temperature before serving.

Optional: serve with Kosher salt and freshly ground pepper.

Note: Don't keep in refrigerator longer than one night, because tomatoes quickly lose their flavor and aroma in the fridge. Remove, bring to room temperature (about ½ hour) before serving.

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Tomato Festival Recipe Tomato Tart

1 head garlic
3 Tbs. olive oil
All-purpose flour, for dusting
One pie crust for 10" pie (see back)
2 oz. Italian fontina cheese, grated
(about 1/2 cup)
1 1/2 pounds firm but ripe tomatoes
(4 medium), cored & sliced 1/4" thick
Coarse salt and freshly ground pepper

- ~ Preheat oven to 350 degrees. Place garlic on a piece of aluminum foil. Drizzle with 1 tablespoon oil. Wrap to enclose garlic in foil, and place on a small baking sheet. Bake until soft and golden brown and the tip of a knife easily pierces the flesh, about 45 minutes. Remove from oven; set aside. Raise oven temperature to 450 degrees. When garlic is cool enough to handle, using either your hands or the dull end of a large knife, squeeze the cloves out of their skins and into a small bowl; mash with a fork, and set aside. Discard the skins.
- ~ On a lightly floured surface, roll out dough to a 1/8-inch-thick circle, About 12" in diameter. With a dry pastry brush, brush off the excess flour; roll the dough around the rolling pin, and lift it over a 10" tart pan with a removable bottom. Line the pan with the dough, pressing it into the corners. Trim the dough so that it is flush with the edges; transfer to the refrigerator to chill, about 30 minutes.
- ~ Spread roasted garlic evenly on the chilled crust. Sprinkle with half of the cheese. Arrange the tomatoes on top of the cheese, in an overlapping circular pattern. Season with salt and pepper. Sprinkle with remaining cheese, and drizzle with remaining 2 Tbs. oil. Transfer to oven. Reduce temperature to 400 degrees. and bake until crust is golden and tomatoes are soft but still retain their shape, 45 to 55 minutes. Transfer to wire rack to cool for 20 minutes, and serve warm.

From: Martha Stewart

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Tomato Festival Recipe Cook's Illustrated Foolproof Pie Crust

1 ¼ cup unbleached all purpose flour
½ teaspoon table salt
1 tablespoon sugar
6 tablespoons cold unsalted butter (¾ stick), cut into ¼ inch slices
¼ cup chilled solid vegetable shortening, cut into 2 pieces
2 tablespoons vodka, cold
2 tablespoons cold water

Makes 1 pie crust

- ~ Process ¾ cups flour, salt, and sugar together in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogenous dough just starts to collect in uneven clumps, about 10 seconds (dough will resemble cottage cheese curds with some very small pieces of butter remaining, but there should be no uncoated flour). Scrape down sides and bottom of bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining ½ cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up., 4 to 6 quick pulses. Empty mixture into medium bowl.
- ~ Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Flatten dough into 4-inch disk. Wrap in plastic wrap and refrigerate at least 45 minutes or up to 2 days.
- ~ Remove dough from refrigerator and roll out on generously floured (up to 1/4cup) work surface to 12 inch circle about 1/8 inch thick. Roll dough loosely around rolling pin and unroll into pie plate, leaving at least 1 inch overhang on each side. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into place bottom with the other hand. Leave overhanging dough in place. Refrigerate until dough is firm, about 30 minutes.
- ~ Trim overhang to ½ inch beyond lip of pie plate. Fold overhang under itself - folded edge should be flush with edge of pie plate. Flute dough or press the tines of a fork against dough to flatten it against rim of pie plate. Refrigerate dough lined plate until firm, about 15 minutes.
- ~ Place filling into pie plate and bake according to filling directions.
- ~ For a pre-baked pie crust, preheat the oven to 425 degrees. Remove pie pan from refrigerator, line crust with foil and fill with pie weights, pennies or beans. Bake for 15 minutes. Remove foil and weights, rotate plate and bake for 5 to 10 additional minutes until crust is golden brown and crisp.

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Tomato Festival Recipe

Tomato Zucchini Parmesan

4 medium zucchini
4 medium tomatoes
1 jar pasta sauce
½ lb. sliced mozzarella cheese (fresh is best)
¼ cup freshly grated parmesan cheese
Extra Virgin Olive Oil

- ~ Heat George Foreman grill to 350 degrees (about 10 minutes).
- ~ Cut zucchini and tomatoes into 3/8" slices, score slits on the sides of the zucchini.
- ~ Brush zucchini slices with the olive oil and grill for 5 minutes with the lid down.
- ~ Brush the tomatoes slices with olive oil and grill for 4 minutes.
- ~ Heat a frying pan with olive oil; add your favorite pasta sauce (3/4" deep)
- ~ Place cooked zucchini in the sauce, place cooked tomatoes on top of zucchini, top with cheese slices and sprinkle with parmesan cheese.
- ~ Place lid on frying pan and serve as soon as the cheese melts.

Optional: Use eggplant instead of zucchini, cook eggplant for 12-15 minutes.

From: Pete Ferreti

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