



EASY, BREEZY entertaining

With fresh tomato recipes

FAMILY FEATURES

Whether you're having a friend or two over for a casual lunch, or hosting a weekend party, you want to serve great tasting food that's easy to make. Chef Justin Timmeri, known as the Florida Chef, and Florida Tomatoes have created some fabulous recipes that make serving a delicious meal a breeze.

Fresh, ripe Florida tomatoes are versatile enough to use in a creamy bisque, a sizzling stir fry, a crisp seafood salad, and a zesty tortellini toss.

To get more easy, breezy tomato recipes, and to sign up for a free newsletter, visit www.floridatomatoes.org.

Tomato and Sweet Corn Bisque

Yield: 4 servings

- 2 tablespoons unsalted butter
- 1/2 onion, finely chopped
- 1 pound fresh Florida corn kernels
- 1 large garlic clove, minced
- 4 cups low-sodium broth (vegetable or chicken)
- Kosher salt and freshly ground pepper
- 2 tablespoons sour cream
- 2 medium Florida tomatoes, coarsely chopped
- 1 scallion, thinly sliced
- 1 tablespoon finely chopped cilantro, plus more for garnish

Melt butter in large, heavy pot. Add onion and cook over moderately high heat, stirring, until lightly browned, for about 6 to 7 minutes.

Add corn and garlic, and cook while stirring until corn is lightly browned, about 5 minutes. Add broth and simmer until corn is tender, about 15 minutes. Lightly season with kosher salt and pepper to taste.

Using slotted spoon, transfer 1 1/2 cups corn to blender, add sour cream and 1/2 cup cooking liquid and puree until smooth, for about 2 minutes. Return puree to soup. Add tomatoes, scallion and 1 tablespoon cilantro to soup and cook until heated through. Serve hot and garnish with cilantro and chopped tomato, if desired.

Tomato Tips

- **Coring:** Use a sharp paring knife to make several angled cuts through the stem and under the core.
- **Seeding:** Lay the tomato on its side and halve with a sharp serrated knife. Squeeze each half firmly enough to push out the seeds. Discard seeds.
- **Peeling:** To eliminate the skin in cooked dishes, gently lower 2 or 3 tomatoes at a time into enough boiling water to cover. Boil for 15 to 30 seconds, lift into a colander with a slotted spoon. Rinse briefly under cold running water. Peel off and discard skins.

Gingered Steak and Fresh Tomato Stir-Fry

Yield: 4 servings

- 1 pound fully ripened fresh Florida tomatoes
- 1 tablespoon vegetable oil
- 1 pound flank steak
- 1 1/2 cups broccoli flowerets
- 1 1/2 cups quartered fresh mushrooms
- 1 cup green onions (scallions) cut into 1-inch pieces
- 1 teaspoon minced garlic
- 1/4 cup oyster sauce
- 1 tablespoon minced peeled fresh gingerroot or 1 teaspoon ground ginger
- 2 teaspoons cornstarch
- 4 ounces snow peas, trimmed

Cut tomatoes crosswise into 1/2-inch-thick slices; cut slices into quarters; set aside.

In large skillet, heat oil over medium-high heat. Add steak; cook until browned, about 5 minutes. Turn; cook until browned and medium-rare, 5 to 7 minutes.

Remove to platter; cover loosely with aluminum foil. To skillet add broccoli, mushrooms, green onions and garlic; cook covered, over medium heat, stirring occasionally, until just tender, about 5 minutes.

Whisk together oyster sauce, 1/4 cup water, ginger and cornstarch. Add to vegetables in skillet; cook and stir until sauce thickens.

Stir in snow peas; cover and remove from heat.

Meanwhile, thinly slice steak across grain; cut slices into quarters. To skillet, add steak with any drippings and reserved tomatoes; cook stirring constantly, just until heated through. Serve over steamed rice or fried noodles, if desired.



Tomato and Tortellini Toss

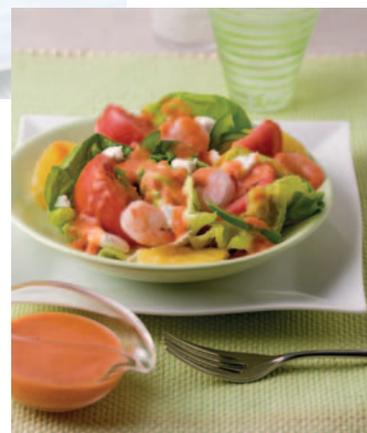
Yield: 4 servings

- 2 to 3 cups fresh broccoli flowerets
- 1 9-ounce package (about 2 1/2 to 3 cups) meat or cheese tortellini
- 1/2 cup pesto, homemade or store-bought
- 2 large Florida tomatoes, cored, quartered, and cut into large bite-size chunks
- Freshly ground pepper to taste
- 1/2 cup crumbled feta cheese for garnish

In small saucepan, steam broccoli for about 5 to 6 minutes, until just tender-crisp. Drain and transfer to serving bowl.

Bring medium saucepan of salted water to a boil. Add tortellini and cook until done according to package instructions. Drain and toss with broccoli and pesto until thoroughly coated.

Add tomatoes and toss briefly. Pepper dish and garnish with feta cheese. Serve at once.



Sun and Sea Chef Salad

Yield: 4 servings (about 1 1/3 cups of dressing)

- 2 large fully ripened fresh Florida tomatoes (about 1 pound)
- 2 medium oranges, peeled
- 1/3 cup prepared vinaigrette dressing
- 4 cups packed mixed salad greens or lettuce leaves
- 12 ounces cooked peeled and deveined shrimp (about 1 1/2 cups)
- 1 green pepper, thinly sliced
- 4 ounces goat cheese, crumbled (about 1 cup)

Core and cut each tomato into 12 wedges. Cut each orange crosswise into 6 slices; cut slices into halves.

In blender or food processor, place 8 tomato wedges and 4 end orange slices. Whirl until smooth, about 1 minute. Add vinaigrette; blend until smooth.

Place 1 cup of greens on each of 4 chilled salad plates. Top each with equal amounts of tomato wedges, orange slice halves, shrimp, green pepper and goat cheese. Drizzle each salad with some dressing; serve with remaining dressing.