

Tomato Pie

Brent Rosen

Tomatoes are one of the South's great vegetables, and this savory pie takes full advantage of these flavorful Summer treats. Typically, a tomato pie would call for non-heirloom tomatoes because heirlooms tend to be juicier and when those juices are released you get a soggy pie. To avoid that problem, our recipe recommends roasting the tomatoes first before putting them into the pie crust. The roasting will not only dry the tomatoes, but will also caramelize them, adding an additional layer of flavor to the finished dish. Our version features fresh herbs, tart shallots, and extra-sharp white cheddar so that the flavors surrounding your heirloom tomatoes are equal to them in deliciousness.

3 pounds assorted medium to large heirloom tomatoes
Kosher salt
2 large shallots, chopped
3 cloves garlic, minced
6 ounces aged extra-sharp white cheddar cheese, shredded
½ cup mayonnaise
¼ cup chopped fresh basil
¼ cup chopped fresh parsley
¼ cup thinly sliced green onion, green part only
1 tablespoon Dijon mustard
1 egg
1 pre-made 9-inch pie shell
Additional chopped basil and green onion for garnish

Preheat the oven to 400° F.

Slice tomatoes into ½ inch slices. Take 7 or 8 of the slices and salt them and allow them to drain on a paper-towel lined plate. Place a wire rack on a cookie sheet. Arrange remaining tomatoes in one layer on a rack and place in the oven to roast for at least 45 minutes. Let cool completely.

Stir together shallots, garlic, cheese, mayonnaise, basil, parsley, green onion, dijon mustard and egg until combined. Add salt and pepper to taste.

Spread a layer of the cheese mixture on the bottom of the pie crust. Add a layer of the roasted tomatoes. Make another layer of cheese mixture, and arrange an additional layer of roasted tomatoes on top. Make one more layer of cheese, but and finish the final layer with the salt-dried tomatoes on top.

Bake pie for 40 to 45 minutes until set. Let cool for 1 hour. Sprinkle with additional basil and green onion before serving.

James Hemings' French Vanilla Ice Cream

Ashbell McIlveen

Makes 8-10 servings

On June 20, 1790, Chef James Hemings cooked the most famous dinner in colonial America, the Assumption Dinner, which reconciled bitter enemies, Alexander Hamilton and Thomas Jefferson, who owned the talented, but enslaved Hemings. Jefferson used Hemings' skill as a master chef as a political weapon, and it worked. After the

dinner Hamilton and Jefferson agreed that Washington would be the nation's capital and that states would assume the federal debt from the Revolutionary War.

Chef Hemings concluded the dinner with a stunning dessert: warm pastry stuffed with French-style vanilla ice cream. At the time, ice cream was being made in colonial America, but its consistency was mostly like a thick milk shake. French vanilla ice cream contains egg yolks, which gives a smooth finish and allows for more consistent freezing. James Hemings was the first chef to introduce firm ice cream to America. In spite of James Hemings' culinary accomplishments, his legacy remains a ghost in America's kitchens.

6 large egg yolks, preferably organic
½ pound refined raw sugar
2 quarts heavy cream, preferably organic
1 whole vanilla bean
½ teaspoon salt

In a large bowl, whisk together the egg yolks and sugar until smooth, and set aside. In a large saucepan set over medium heat, add the cream and vanilla bean and bring to near boiling. (Do not let it come to a boil.)

Remove pot from heat. Remove vanilla bean and use a small sharp knife to split it down the length of the bean. Scrape seeds from the pod with the back of a knife, and add the seeds back into the hot cream mixture.

In a slow, thin stream, add hot cream mixture to the egg and sugar mixture, stirring constantly with a wooden spoon. Transfer the mixture to a double boiler and heat gently, stirring constantly with a wooden spoon until the mixture thickens enough to coat the spoon. Transfer the custard to a bowl and cool completely at room temperature. Chill thoroughly in the refrigerator.

Freeze chilled custard using your desired method: traditional churn, electric ice cream machine, or freezer trays. (Always make ice cream in small batches to assure quality.)

Tri-Color Slaw

Elizabeth M. Williams

Makes 6–8 servings

1 small head green cabbage
½ head red cabbage
3 yellow bell peppers
1 cup mayonnaise
⅓ cup white wine vinegar
¼ cup olive oil
1 clove garlic, minced
1 teaspoon salt
1 teaspoon black pepper

Cut the green cabbage in half and remove the core. Slice both halves finely with a large knife or on a mandolin. Place in a large bowl. Remove the core from the red cabbage and slice into thin slices. Add to the bowl. Remove the seeds and core from the bell peppers. Slice very thinly lengthwise and add to the bowl. Make the dressing in a quart jar by adding the mayonnaise, vinegar, olive oil, garlic, salt, and pepper. Screw on the jar's lid and shake vigorously. Coat the cabbage mixture with the dressing. Refrigerate at least an hour before serving.

