

Blue Cheese and Tomato Jam Canapes

2 pounds ripe plum tomatoes, diced
1 shallot, minced
1 cup sugar
1 teaspoon salt
1 teaspoon cumin
Pinch of red pepper flakes
Juice of a lemon

2 ounces blue cheese
2 ounces cream cheese
2 tablespoon heavy cream
Freshly cracked pepper

Croutons

- Add the tomatoes, shallot, sugar, salt, cumin, red pepper and lemon to a saucepan. Bring to a simmer; cook until thick and liquid has evaporated, about 1 hour. Let cool; adjust seasoning.
- Puree the blue cheese, cream cheese and heavy cream together in a food processor. Season with pepper.
- Spread cheese on crouton. Top with jam. Serve.

Corn Fritters with Tomato and Onion Salad

3 ears corn, husks and silk removed
1/3 cup milk
1 large egg
1 teaspoon sugar
1/2 teaspoon baking powder
1/4 cup cornmeal
1/4 cup flour
2 tablespoons vegetable oil
Salt and pepper

1 sweet onion, minced
2 tablespoons red wine vinegar
4 radishes, julienned
8 medium tomatoes, seeded and diced
1/4 cup extra-virgin olive oil
3 tablespoons thinly sliced fresh basil

- Cut corn kernels from cob; add to a mixing bowl along with the milk, egg and sugar. Whisk to blend. Sift together the baking powder, cornmeal and flour. Fold into corn mixture. Season with salt and pepper.
- Add enough oil to a large nonstick skillet to cover the bottom and place over medium heat. Drop batter into pan by heaping tablespoons. Fry, turning once, until golden brown. Transfer to a wire rack; keep warm.
- Add onion and vinegar to a mixing bowl. Let stand 10 minutes. Add the radishes, tomatoes and olive oil. Season with basil, salt and pepper.

Summer Corn Chowder

6 slices bacon, chopped
 1 medium onion, diced
 1 stalk celery, diced
 1 fennel bulb, diced
 2 small yellow squash, diced
 6 cups fresh corn kernels
 1 large russet potato, peeled and diced
 3 cups (or more) chicken stock
 ½ cup whipping cream
 ¼ teaspoon cayenne pepper
 Fresh chives
 Salt and pepper

- Sauté bacon in heavy Dutch oven over medium-high heat until crisp and brown. Transfer bacon to paper towels to drain. Add onion, celery, fennel, squash and potatoes; sauté until onion is tender. Add corn and cook five minutes more.
- Add broth and simmer uncovered over medium heat until vegetables are tender, about 20 minutes. Using an immersion blender, puree the soup to thicken. Stir in cream and cayenne. Bring to a simmer, thinning with more broth if too thick.
- Season with chives, salt and pepper. Garnish with bacon.

Chicken and Poblano Tacos

2 ears of fresh corn
 1 medium onion, sliced
 4 ripe Italian plum tomatoes, peeled, seeded and diced
 1 teaspoon minced Habanero peppers
 1 tablespoon extra virgin olive oil
 1 tablespoon freshly squeezed lime juice
 1 tablespoon freshly squeezed lemon juice
 Fresh Cilantro
 Salt and pepper

6 fresh poblano chiles
 1 tablespoon extra-virgin olive oil
 1 medium onion, halved and thinly sliced
 1 cup drained canned pinto beans, rinsed
 1 chicken breast, cooked and shredded
 ¼ cup chicken stock
 ¼ cup sour cream
 Fresh cilantro
 12 flour tortillas, warmed

- Preheat grill. Brush corn and onion slices with a little olive oil. Season with salt and pepper. Grill until charred and crisp tender. Let cool. Cut corn from cob. Dice onion. Add both to a mixing bowl along with the tomatoes, peppers, olive oil and juices. Season with cilantro, salt and pepper.
- Char chiles over an open flame until completely blackened. Place in bowl and cover tightly. Let cool. Peel skin from pepper. Core, seed and slice. Set aside.
- Heat oil in a large skillet over medium heat. Cook onion, stirring often, until pale golden. Stir in beans, chicken and stock. Cook until heated through. Remove from heat and stir in chiles and chicken; season with salt and pepper. Serve chicken filling in tortillas; top with salsa.

Potato and Tomato Gratin

1 garlic clove
1 cup fresh bread crumbs
2 tablespoon minced chives
2 tablespoons minced basil
1 teaspoon minced rosemary
Extra virgin olive oil

12 plum tomatoes, halved

6 large russet potatoes, thinly sliced
1 bunch leeks, sautéed
½ pound gruyere cheese
2 cups vegetable stock, or more if needed

- Mash garlic to a paste with a little sea salt. Add to a bowl with bread crumbs and herbs. Moisten with a little olive oil.
- Preheat oven to 325 degrees. Place tomatoes, cut side up, in a casserole dish. Drizzle with olive oil and season with salt and pepper. Roast until tender. Let cool.
- Increase oven temperature to 375 degrees. Layer potatoes, leeks, tomatoes and cheese in a casserole dish. Pour in stock until liquid comes up to just below top layer of potatoes. Cover and bake 20 minutes. Remove cover and bake until potatoes are tender and top is lightly browned.
- Remove from oven. Preheat broiler. Top with bread crumbs; broil until golden brown. Let stand 10 minutes. Cut and serve.