

Roasted Tomato Vinaigrette

Ingredients

- 1/2-pound tomatoes, halved
- 1/2 cup plus 1 tablespoon extra-virgin olive oil
- 1 tablespoon red wine vinegar
- 1 tablespoon fresh lemon juice
- 1/2 tablespoon Dijon mustard
- 1 tablespoon chopped parsley & oregano
- Kosher salt
- Pepper



Instructions

1. Light a grill or preheat a grill pan to medium-high. In a medium bowl, toss the tomatoes with 1 tablespoon of the olive oil and a pinch of salt. Grill, turning, until blistered and lightly charred, 5 to 7 minutes. Let cool slightly.
2. In a food processor, combine the grilled tomatoes with the vinegar, lemon juice and mustard and pulse to blend. With the machine on, slowly drizzle in the remaining 1/2 cup of olive oil. Transfer the vinaigrette to a medium bowl, stir in the parsley and season with salt and pepper to taste

Ingredients & Method

- 8 ounces feta cheese
- 3/4 cup Greek yogurt
- 2 medium roasted garlic cloves, minced
- 1 tablespoon extra-virgin olive oil
- **In a food processor, combine all ingredients, and blend until smooth.**

Whipped Feta

Chef Bill Clifton
Lewes Yacht Club



Greek Salad Stuffed Tomato

Ingredients

- Four large beefsteak tomatoes
- 1 large cucumber, peeled and seeded, and diced
- ½ cup sliced kalamata olives
- 2 TBL capers
- ¼ cup pickled red onion
- ½ cup roasted red pepper, diced



Instructions

1. Bring a large pot of salted water to a boil. Get an ice bath ready. On the bottom of your tomatoes, make a small X, not going too deep, just scoring the skin. Place the tomatoes in the water until the skin starts to peel, about 45 seconds to a minute. Remove the tomatoes from the boiling water and place in the ice bath to cool. Once cool, remove from the ice bath and peel off the skin, place on paper towels to dry a bit.
2. Once your tomatoes are cool, peeled, and dry, cut out from the top of the tomato and remove the flesh and save. With the inside of the tomato, remove the seeds and core, and chop up the flesh.
3. Mix all of your ingredients together with the tomato flesh, add a bit of roasted tomato vinaigrette and salt to taste. Place on top of the whipped feta and dress with the remainder of the vinaigrette, a little extra good olive oil, and salt.

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