

## Easy Salmorejo Soup

### Ingredients

- 4 garlic cloves
- 3 Tbs Sherry
- 2 lb Roma or Campari tomatoes
- 2 hardboiled eggs + 1 for garnish
- 1 ½ tsp kosher salt

### Directions

Place all the ingredients in a blender or food processor, blending until smooth. Pour into an airtight container and refrigerate overnight. Serve the following day. Roughly chop the extra hard boiled egg and sprinkle over top of soup as a garnish.

## Herbed Tomato Confit

### Ingredients

- 2 lb cherry tomatoes
- 4 large garlic cloves, minced
- 2 tsp balsamic vinegar
- 1 Tbs dried oregano
- 1 tsp kosher salt
- 1 cup oil
- Heavy pinch of sugar

### Directions

Using a fork, stir the minced garlic, oregano, vinegar, and salt into the oil. Cover and set aside.

Preheat your oven to 200F. Place the oil mixture and tomatoes in a small casserole dish so that the oil is at least covers the tomatoes halfway or more. Cover with a sheet of foil. Bake for 2 hours. Using a slotted spoon, serve a heaping spoonful over fish, chicken, or beef. Store remaining tomatoes in oil in an airtight for later use. Top off with olive oil if needed to cover the tomatoes. This will preserve them for a longer period of time.

## Tomato Watermelon Sorbet

### Ingredients

- 3 cups ripe watermelon, cubed
- 1lb ripe tomato
- 1 tsp lime juice
- ½ cup sugar

### Directions

Line a baking sheet with parchment paper. Arrange the cubed watermelon and tomato evenly in a single layer. Freeze for two hours or until frozen solid. (Seeding the tomato is an optional step.) Place the tomato, watermelon, lime juice, and sugar in a blender, blending until smooth. Eat immediately or pour the mixture into a freezer safe container. Freeze for one hour then stir well to eliminate any ice crystals that have formed. Repeat this step twice more in the next hour then freeze overnight.