



## Heirloom Tomato Salad, Ginger-honey yogurt, pickled red onion, fresh picked herbs, toasted panko

Recipe by Chad Crete of Whiskey Bird

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Recipe, serves 4-6 people

4-6 medium sized heirloom tomatoes, variety	HEIRLOOM GARDENS
1 cup ginger-honey yogurt	
½ cup butter toasted panko bread crumbs (see recipe)	
½ cup pickled red onions (see recipe)	
1 handful of picked basil	RODGERS GREENS & ROOTS
1 handful of picked fresh dill	
2 tablespoons freshly cut chives	RODGERS GREENS & ROOTS
3 tablespoons extra virgin olive oil	
1 teaspoon flake sea salt	
3-4 grinds of fresh ground pepper using peppermill	
1 tablespoon chili oil (choose preference, store bought in specialty section)	

### Toasted panko bread crumbs

1 cup panko crumbs	
4oz unsalted butter	BANNER BUTTER
1 lemon zested	
4 garlic cloves grated with microplane	RODGERS GREENS & ROOTS
3 tablespoons freshly chopped parsley	RODGERS GREENS & ROOTS
Salt and pepper to taste	

### Procedure

In small sauté pan, melt butter. Add panko breadcrumbs and stir on medium high heat until bread crumbs become golden brown in color. Remove from heat, add grated garlic, lemon zest, parsley, and salt and pepper. Store in airtight container for up to 1 week. Can be used on heirloom tomatoes, as a topping for mac n cheese, or simple pasta dishes such as caccio e pepe.

### Ginger-honey yogurt

2 cups Greek yogurt	
1 tablespoon freshly grated ginger on microplane	
2 tablespoons honey	DANCES WITH BEES
2 tablespoons extra virgin olive oil	

Salt and pepper to taste

Combine all ingredients together and store in airtight container until ready to use.

### **Pickled Red Onions**

1 red onion thinly julienned or sliced on a mandolin

GREEN OLA ACRES

½ cup apple cider vinegar

1 tablespoon granulated sugar

1 ½ teaspoons salt

1 cup warm/hot water

Dissolve sugar and salt into water/vinegar solution. Pour liquid over red onions and let sit for at least 30 minutes. Store in airtight container.

### **Putting the dish together**

Slice tomatoes into wedges, about 8 per tomato. On a serving platter spread ginger-honey yogurt on base of the plate. Arrange tomatoes on bed of yogurt how you would like. Garnish with picked herbs, pickled red onions, sea salt, olive oil, and freshly ground black pepper. Enjoy!