



RECIPE

Pan con Tomate

INGREDIENTS

2 large, ripe beefsteak tomatoes, thickly sliced

Kosher salt

1 loaf ciabatta, split in half horizontally lengthwise, cut crosswise into 1 1/2-inch slices

2 medium cloves garlic, split in half

Extra-virgin olive oil

From the Kitchen of Marsha Pearson

DIRECTIONS

Adjust oven rack to 4 inches below broiler and preheat broiler to high. Place bread, cut side up, on a cutting board and drizzle with olive oil. Season with kosher salt. Place bread, cut side up, on a rack set in a tray or directly on the broiler rack and broil until crisp and starting to char around the edges, 2 to 3 minutes.

Remove bread from oven and rub with the split garlic cloves. Place tomato slices on bread. Drizzle with more extra-virgin olive oil and season with flaky sea salt. Serve immediately.

NOTE: If you can't resist, add slices of fresh mozzarella and/or coarsely snipped basil.



RECIPE

Greek Horiatiki Salad

INGREDIENTS

5 large tomatoes, or a mix of tomatoes and cherry tomatoes

1 small red onion, thinly sliced

sea salt to taste

1 1/2 teaspoons dried oregano

1 (4 ounce) container crumbled feta cheese (Optional)

1/2 cucumber, sliced (Optional)

1 small green bell pepper, sliced

1/4 cup Greek black olives

3 tablespoons extra-virgin olive oil

DIRECTIONS

Cut tomatoes into wedges over the bowl that you're serving the salad in, so that any extra juices land in the bowl (cut cherry tomatoes into halves). Add onion slices. Liberally season with salt and oregano. Mix and allow tomatoes to sit at room temperature for at least 30 minutes, up to 2 hours, so that the salt releases the tomatoes' juices.

Mix in feta cheese, cucumber, bell pepper, and olives just before serving. Stir everything together. Drizzle with olive oil.

From the Kitchen of Marsha Pearson