# **Summer Southern Vegetables**

# **Cauliflower Tabbouleh**

Serves 6

## **Ingredients**

- 1 large head of cauliflower, grated on box grater, slice stems
- 3 lemons, use zest & juice
- 7 green onions, chopped
- 2 bunches italian parsley, rough chop
- 1 1/2 bu dill, rough chop
- 1 bu mint, rough chop
- 3-4 T. olive oil
- fresh cracked black pepper
- salt, to taste
- optional: 1/2 c. pomegranate seeds
- optional: choppped tomatoes, red pepper



#### Instructions

- 1. Grate cauliflower on box grater, any stems, slice thin and add to large bowl
- 2. Combine lemon juice, zest(finely minced) & olive oil. Pour over cauliflower and combine. Allow cauliflower to marinate 15 minutes.
- 3. Add remaining herbs, green onions and season.

## **Tomato Panzanella Salad**

Serves 6

### **Ingredients**

- 3-4 tomatoes, depending on size, mix varieties, chop & slice
- 1 day old baguette or ciabatta, cube, toast in olive oil
- 2 ears of corn, blanched, kernels removed with corn milk
- 1 english cucumber, peeled, sliced, drain with kosher salt in colander
- 2 cloves garlic
- 1 shallot
- 1 T dijon mustard
- 2 T white balsamic vinegar
- 4-5 T olive oil
- salt & freshly ground black pepper
- 1 bu basil, leaves chopped
- 1/2 bu parsley, chopped
- optional: parmesan cheese, burrata mozzarella or goat cheese

#### Instructions

- 1. Place sliced bite size tomatoes into colander set over a bowl, add a tsp of kosher salt to tomatoes, toss & allow to drain.
- 2. Reserve tomato juice
- 3. Toast cubed bread in saute pan with olive oil. Don't overcrowd pan, may need to toast in several batches. Set aside on paper towel.
- 4. In blender, add garlic, shallot, dijon, vinegar, olive oil, tomato juice, s & p, parsley=emulsify into vinaigrette
- 5. Place toasted bread into bowl & add some vinaigrette to coat bread. Toss and allow to marinate for 10-15 minutes.
- 6. In large bowl combine corn kernels, corn milk, drained cucumber & bread. Toss well, taste and add additional vinaigrette if desired.
- 7. Place sliced tomatoes on platter, spoon corn/bread mixture in around tomatoes, add chopped basil leaves and cheese if desired

