

# CHEF'S TABLE



## RECIPES BY CHEF ALISON RICHMAN

Alison Richman is the executive chef of Fun Worldwide, a new Aspen-based company that will open Junk at The Red Onion, Junk in Snowmass Village and FUN Worldwide Lab (formerly the Cooking School of Aspen.) Alison's experience includes notable positions with Rubicon and Jardiniere in San Francisco and Wynn Hotel in Las Vegas among others. Alison obtained an associates degree in culinary arts from the famed Western Culinary Institute in 1992 (A Le Cordon Bleu Program).

### SUMMER HEIRLOOM TOMATO SALAD

*Summer and fall months are unusually good to tomatoes, letting them ripen until the fruit is so full of sugar it requires no background on which to rest. To me, salad greens upstage the tomato itself, often the main star of the dish. I've been known to bite into a tomato or two and eat them straight up, as one would an apple. Or at times, I'll sprinkle a little Maldon sea salt onto it, and relish every bite—the sweet and the salty in one taste.*

*However, most people think me funny for allowing my summer tomatoes to be divas all on their own. Sometimes, I'm asked if I've run out of mixed greens. I'll say no and then find myself greeted by a confused look. Why just the tomatoes?*

*Well, for those who cannot imagine the tomato without its leafy friends, this simple salad should do the trick. Mixed herbs, tomatoes, and red onions are soaked in a solution of apple cider vinegar and sugar, then all tossed together with the best balsamic and extra virgin olive oil you can find, and sprinkled with crushed black pepper and sea salt.*

*This is one of my favorite recipes to make with summer's heirloom tomatoes. It is simplicity at its best and deliciously exhibits the fruit flavors of the summer's hard work.*

- 1/3 red onion, sliced
- 1/3 cup apple cider vinegar
- 1 cup water
- 1 tablespoon sugar
- 1-2 pounds heirloom tomatoes, mixed colors such as pineapple, Brandywine and green zebras
- 1 pint cherry or grape tomatoes, yellow and red
- Sea salt and fresh cracked pepper
- 1/2 cup mixed herbs; marjoram, thyme, tarragon, Italian parsley
- 1 bunch red ruffle basil or traditional green basil
- 1/4 cup good extra virgin olive oil
- 2-4 tablespoons balsamic vinegar
- Parmesan cheese, shaved (you can use a peeler or grater)

Soak onions in vinegar, water and sugar solution for about 20 minutes. Cut tomatoes into bite-sized shapes and toss in a bowl with salt and pepper. Run your knife through the herb mix once or twice and add to the tomatoes. Pluck basil from stems and add directly to mix. Add soaked onions. Toss with olive oil and balsamic vinegar. Top with cheese.

### WATERMELON SANGRIA

- 3 cups seedless red watermelon
- 1/2 cup red or yellow watermelon, diced
- 1 cup small seedless grapes (if large cut in half)
- 2 peaches, small slices
- 2 oranges, peeled and segmented, save all juice
- Juice of 1 lime
- Juice of 1 lemon
- 1/4 cup brandy
- 3 tablespoons honey, preferably local
- 1/2 cup mint leaves
- 4 cups Champagne or Prosecco

Puree 3 cups watermelon in a blender and strain the juice into a pitcher or punch bowl. Add diced melon, grapes, peach slices, orange segments and orange, lime and lemon juice. Mix well. Stir in brandy and honey until honey dissolves. Add mint leaves. Pour in Champagne or Prosecco and serve.

Photo by Carole Topalian

