

French Allium Dip Recipe

YIELD: Approximately 5 cups

INGREDIENTS:

2 lbs	White onions
4 tbsp	Butter
1 tbsp	Montreal steak seasoning (store-bought or recipe below)
1 tbsp	Salt
1 tbsp	Chives, minced
1 qt	Full-fat sour cream

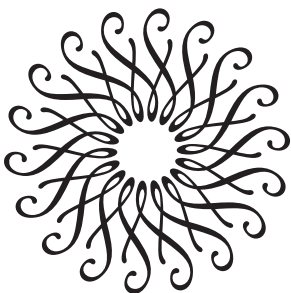
Montreal Steak Seasoning:

1 tbsp	Paprika
1 tbsp	Black pepper
1/2 tbsp	Garlic powder
1 tbsp	Onion powder
1 tbsp	Ground coriander
1 tbsp	Dill
To taste	Red chili pepper flakes

Mix all ingredients together.

METHOD:

- 1. Peel and julienne onions.** Slice onions into long, thin, matchstick-like strips from root to tip. This shape ensures the onion cooks evenly and prevents onions from turning to mush.
- 2. Caramelize onions.** In a thick bottomed skillet, melt butter over medium heat and add onions. Sprinkle with salt. Caramelize onions over low heat, stirring occasionally, until a rich, deep, caramel color is reached.
- 3. Puree onions.** While hot, puree onions in a food processor till smooth.
- 4. Cool onion puree** in refrigerator.
- 5. Make the dip.** Combine onion puree, sour cream, and seasonings. Don't be afraid to add more salt if desired. Salt brings out the other flavors beautifully!



Watermelon Tomato Gazpacho Recipe

YIELD: Approximately 3 quarts

INGREDIENTS:

4	Large heirloom tomatoes
1/4	Watermelon
1	Red bell pepper
1	Fennel bulb
6	Garlic cloves
1/2	Jalapeno
2 cups	Strawberries
1	Cucumber
1 tbsp	Salt
1/4 tsp	Black pepper
1/2 cup	Sherry vinegar
1 cup	Extra virgin olive oil
2 cups	Canola oil

METHOD:

- 1. Prep vegetables.** Remove seeds from pepper and jalapeno, tops from strawberries, and stem ends from tomatoes, fennel, and cucumber. Chop all produce into about 1-inch chunks and combine in a large bowl.
- 2. Season and marinate overnight.** Add vinegar, oils, salt, and pepper, mixing thoroughly and allow to marinate overnight in refrigerator.
- 3. Blend into gazpacho.** Blend on high speed in a food processor until smooth and creamy.
- 4. Finish.** Taste and freely adjust salt and vinegar until you reach the happy balance for your palette! Add a scoop of sorbet (lemon, strawberry, or watermelon will pair nicely) when serving to keep gazpacho chilled.

