

## TOMATOES WITH ROQUEFORT AND GRILLED ONIONS

4 LBS HEIRLOOM TOMATOES  
1/2 CUP OF ROQUEFORT OR ANY GOOD BLUE CHEESE  
OLIVE OIL, ABOUT 1/2 CUP  
1 LARGE RED ONION  
1/2 BUNCH OF FRESH BASIL

PEEL THE ONION AND CUT INTO 1/4 INCH SLICES. PLACE A LARGE CAST IRON SKILLET OVER HIGH HEAT FOR 5 MINUTES.

ADD A SPLASH OF OLIVE OIL. ARRANGE THE ONION SLICES IN THE PAN. SPRINKLE WITH SALT. GRILL ON ONE SIDE, PRESSING DOWN WITH A SPATULA UNTIL THEY ARE SLIGHTLY CHARRED ON ONE SIDE. TURN AND GRILL ON THE OTHER SIDE.

MEANWHILE, IN THE BOTTOM OF YOUR SALAD BOWL, BREAK UP THE ROQUEFORT WITH A FORK INTO THUMBNAILED SIZED CHUNKS. SEASON WITH A FEW GRINDINGS OF BLACK PEPPER.

WITH THE FORK, WHISK IN THE OLIVE OIL UNTIL THE MIXTURE IS A BIT CREAMY WITH PLENTY OF CHUNKS OF CHEESE STILL REMAINING.

CUT THE TOMATOES IN IRREGULAR PIECES AND PLACE IN THE BOWL. ADD THE GRILLED ONIONS. TOSS LIGHTLY.

TEAR THE LEAVES OFF THE BASIL AND SCATTER OVER THE TOMATO SALAD.

SERVES 6

## CUCUMBER AND RED ONION WITH YOGURT DRESSING

6 LARGE CUCUMBERS  
SALT  
1 SMALL RED ONION  
1/2 LEMON  
6 LARGE RADISHES  
3/4 CUP OF WHOLE MILK PLAIN YOGURT  
1/3 CUP OF OLIVE OIL  
FRESH CHIVES  
FRESH PARSLEY  
FRESH MINT

PEEL THE CUCUMBERS, SLICE LENGTHWISE IN HALF. SCOOP OUT THE SEEDS. SLICE THE CUCUMBERS CROSSWISE INTO 1/2 INCH PIECES.

PLACE CUCUMBERS IN A BOWL WITH 4 TBSPS OF SALT. TOP WITH WATER. ADD A HANDFUL OF ICE CUBES. REFRIGERATE FOR AN HOUR.

PEEL AND CUT RED ONION INTO 1/4 INCH SLICES.

IN THE BOTTOM OF YOUR SALAD BOWL, MIX 1 TSP OF SEA SALT AND SEVERAL GRINDINGS OF PEPPER WITH THE JUICE FROM 1/2 LEMON. BEAT IN 3/4 CUP OF YOGURT AND A 1/4 CUP OF OLIVE OIL.

DRAIN THE RADISHES, ROLL IN A TEA TOWEL TO DRY, AND ADD TO THE YOGURT DRESSING. SEPARATE ONION SLICES INTO RINGS AND ADD TO THE SALAD.

ROUGHLY CHOP A HANDFUL OF PARSLEY LEAVES AND A DOZEN MINT LEAVES. ADD HALF THE CHOPPED LEAVES TO THE CUCUMBERS AND ONIONS. TOSS GENTLY TO MIX.

SLICE THE RADISHES 1/8 INCH THICK. SCATTER ON TOP OF THE SALAD AND GARNISH WITH THE REMAINING CHOPPED HERBS.

SERVES 6