

# Cold Grilled Heirloom Tomato Soup with Crab and Chives

- 2 pounds heirloom tomatoes
- 1 small sweet onion or red onion, cut in eighths through the root
- 1 slice country-style bread
- zest and juice of 1 orange or 2 teaspoons sherry vinegar
- 2 teaspoons extra virgin olive oil
- sea salt, to taste
- ground pepper, to taste
- 4 ounces lump crabmeat
- chopped chives for garnish

Preheat the grill to high heat. When the grill is hot, grill the tomatoes until lightly charred all over, turning occasionally, 6 to 10 minutes. If the tomatoes are very large, slice them in half crosswise. If they are smaller, grill them whole. Grill the onion until charred on all sides, turning occasionally, 6 to 10 minutes. Add the slice of bread and grill both sides until lightly toasted, 2 to 4 minutes. Set everything aside until cool enough to handle.

Cut the tomatoes, onion and bread into large chunks. Puree in batches with orange zest and juice, olive oil, salt and pepper in a food processor or blender, until a thick puree is obtained. Chill soup. Before serving, taste and adjust seasoning with salt, pepper and orange juice or vinegar. Pour into bowls and garnish with crab and chives.

# Grilled Sweet Figs with Greek Yogurt and Nuts

Yogurt provides a refreshing balance to sweet grilled figs while spiced, sugared nuts add the perfect crunch. Layer in a parfait dish for an upscale presentation.

- 2 tablespoons balsamic vinegar
- 1 tablespoon brown sugar
- 1/4 teaspoon cinnamon
- 8 fresh Black Mission figs, cut in half lengthwise
- 1/2 cup Greek Yogurt\*, plain or lightly sweetened
- 16 cinnamon-spiced pecan or walnut halves

\*If Greek yogurt is not available, make a substitute by straining plain yogurt, either from cow's or sheep's milk, over a cheese cloth or coffee filter to drain some of the whey for a couple of hours, thus thickening the yogurt.

In a medium mixing bowl, whisk the vinegar with the brown sugar and cinnamon. Place fig halves in the bowl and gently toss to coat. Let them sit while you prepare a grill.

If needed, coat the grill with a little olive oil. Grill the figs about 2 to 3 minutes per side or until grill marks appear but figs are still somewhat firm. Transfer to a serving platter. (You can reserve the marinade for another use, if desired). Allow the figs to cool for about 5 minutes.

Spoon 1 tablespoon of yogurt onto the top of each fig half. Place 2 pecan or walnut halves over the yogurt. Serve.