Heirloom and Cherry Tomato Salad from *Chez Panisse Café Cookbook* by Alice Waters

1 pint basket assorted cherry tomatoes
2 lbs heirloom tomatoes, different colors and sizes
Salt and pepper
Green and purple basil leaves, chopped
1 shallot, diced fine
2 tablespoons red wine vinegar
1 garlic clove, smashed
½ cup extra virgin olive oil

Stem the cherry tomatoes and cut them in half. Core the larger tomatoes and cut them into slices or wedges.

For the vinaigrette, macerate the shallot in the vinegar with the garlic and a little salt. Whisk in the oil. Taste and adjust the acidity and salt as necessary. Put the tomatoes in a shallow salad bowl or on a platter. Season with salt and pepper, strew on the chopped basil leaves, and carefully dress with vinaigrette.

Variation: For a more elegant tomato salad, slice perfectly ripe heirloom tomatoes and arrange them on a platter. Season with salt and pepper, a splash of good Champagne, and a generous drizzle of extra-virgin olive oil.

Prosciutto & Melon in Sambuca from *The Zuni Café Cookbook* by Judy Rodgers

2 lbs ripe cantaloupe
A few pinches of anise seeds
1 teaspoon Sambuca
6 ounces of thinly sliced prosciutto

Halve and seed the melon. Cut into inch-thick wedges, then carve away the rind, deeply enough to remove any rindy-tasting, hard flesh, in a continuous, smooth stroke to produce elegant crescents.

Slightly crush the anise seeds and sprinkle over the melon. Dribble a little Sambuca over all and fold gently to distribute without bruising the melon. Leave to macerate for about 10 minutes in a cool place, or refrigerate.

Turn the melon slices over on themselves, then slide onto plates or a platter. Cut the prosciutto into wide ribbons and drape them over the melon.

Peach Sundae from *The Best of Bloodroot* by Selma Miriam and Noel Furie

3 cups peeled, sliced fresh peaches
¼ cup sugar
1/3 cup high quality fruit juice
½ cup summer berries, optional
dash of cinnamon
Vanilla Ice Cream
Homemade Whipped Cream: 1 cup heavy cream beaten stiff with 1 tablespoon sugar and ½ teaspoon vanilla extract.

Place the fruit, sugar, cinnamon, and fruit juice into a pot. Cover and simmer 5 minutes, or until fruit is tender. Cool and chill.

Serve the fruit sauce over vanilla ice cream and top with homemade whipped cream.

Tomato-Melon Gazpacho from *The Minimalist Cooks at Home* by Mark Bittman

4 tomatoes, about 1 ½ pounds
1 cantaloupe, about 3 pounds
2 tablespoons olive oil
1 ½ cups of water or 1 cup water and ½ cup ice cubes
10 basil leaves
Salt and black pepper
Juice of a lemon

Core, peel, and seed the tomatoes; cut the flesh into 1-inch chunks. Seed the melon and remove the flesh from the rind; cut into chunks. Place a tablespoon of olive oil in each of two 10- or 12-inch skillets and turn the heat under both to high (you can do this sequentially if you have only one skillet). Add the melon to one skillet and the tomatoes to the other and cook, stirring, until they become juicy, no longer than 2 minutes.

In a blender, puree the melon, tomato, water, and basil, along with some salt, pepper, and the remaining olive oil. Chill, then add lemon juice to taste and adjust seasoning. Serve.