

Chicken Fried gourmet

Yellow Tomato Gazpacho with Crab

2 pounds ripe yellow tomatoes
1 cucumber
2 Yellow Bell Peppers finely chopped
½ jalapeño, seeded and cut in half
Micro cilantro* or 4 sprigs of cilantro
3 garlic cloves, coarsely chopped
2 tablespoons white wine vinegar
¼ cup extra-virgin olive oil
Kosher salt and freshly ground black pepper

Pickled Tomatoes

18 small yellow tomatoes, cut in half
¼ cup rice wine vinegar
3 Tablespoons of Olive oil
3 tablespoons of sugar
3-4 sprigs of Thyme
Salt and pepper to taste

Crab

Lump crab meat
Lemongrass **

DIRECTIONS

For the Gazpacho :

Remove the cores and coarsely chop the tomatoes, saving all of the juice.
Peel and coarsely chop the cucumber.

Place half of the yellow tomatoes, cucumber, yellow bell peppers, jalapeño, garlic, vinegar and olive oil in a blender with 1 to 1 1/2 teaspoons of salt and some pepper. Process at the lowest speed until broken down. Turn the speed up to high and puree until the soup is completely smooth. If the soup is too thick, add a little ice water. Strain the soup through a fine-mesh sieve, pressing out as much liquid as possible. Taste for seasoning. Repeat with the rest of the soup ingredients. Chill the soup in the refrigerator until it's very cold.

Pickled Tomatoes:

Combine all ingredients (except Tomatoes) in a small saucepan and bring to a boil. Chill completely. Once chilled, add tomatoes and allow to sit for at least 1 hour.

Crab :

I used a combination of 60/40 lump and claw crabmeat. I took some lemongrass and dehydrated till dry. I used the lemongrass in place of wood chips to cold smoke the crab. Alternatively you could chop lemongrass into 2 inch long strips and toss with crab and let sit overnight in fridge to absorb some of the smell and flavor.

Place a spoonful of Crabmeat in bottom of glass, top with pickled tomatoes, add chilled soup and garnish with Cilantro.

*Micro Cilantro can be found at Brookshire's on Line ave here in Shreveport.

**Fresh Lemongrass can be found at many of the asian markets here in town.

