



Flavors of Rochester at the Market

*A sampling series brought to you by the City of Rochester Public Market, Friends of the Market, Democrat & Chronicle, Summit Federal Credit Union.
Saturdays, May through September 10 a.m. to 12 p.m.*

www.cityofrochester.gov/marketflavors;
www.democratandchronicle.com/rocflavors

Guest Chef for September 24, 2016:
Tracy Schuhmacher, Food/Drink Reporter
Democrat & Chronicle

Recipe: ROASTED CHERRY TOMATO DIP

2 pints cherry tomatoes, halved (about 4 cups)
6 garlic cloves, unpeeled
Salt and pepper
1 eight-ounce block cream cheese (low fat works well)
1 cup Mozzarella cheese, grated (part skim works well)

1/2 cup Asiago cheese, grated (Parmesan or Romano OK)
1/4 cup extra virgin olive oil (more for brushing baguettes)
Several leaves of basil, sliced thinly, for garnish
2 baguettes

Preheat oven to 450 degrees. Line a baking sheet with aluminum foil.

Lay the tomatoes and garlic on the foil and drizzle with olive oil; sprinkle with salt and pepper. Toss with your fingers until everything is shiny with the oil, then spread evenly onto a baking sheet. (If you have time, put the cherry tomatoes cut side up). Bake for 10 to 12 minutes or until tomatoes slightly charred. Set aside to cool slightly and turn down oven to 400 degrees.

Meanwhile, in a large bowl, whip the cream cheese and then stir in the cheeses.

Carefully squeeze the roasted garlic out of the skin onto a cutting board; discard the skins. Give the garlic a bit of a chop and add to the cream cheese mixture along with the roasted cherry tomatoes; if you wish, reserve a few of the tomatoes for a garnish. Stir gently until the tomatoes are evenly distributed. Transfer to a shallow baking dish. Bake at 400 degrees for 15 to 20 minutes, or until light golden brown on top. Remove from oven and allow to cool slightly. Garnish with basil and any reserved roasted cherry tomatoes. (If you are taking it to a party, it reheats well in a microwave).

While the dip is baking, slice the baguettes and place on baking sheets. Brush lightly with olive oil, then place in the oven. Bake at 400 degrees until lightly toasted, five to 10 minutes.

Serve the dip with the toasted baguette slices.

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