



Heirloom Tomatoes Stuffed with Emmer & Applewood-Smoked Bacon

Ingredients:

2 cups chicken stock
8 oz. Emmer
8 heirloom tomatoes, medium to large
Kosher salt and cracked black pepper, to taste
6 oz. applewood-smoked bacon, medium dice
¼ oz. fresh basil, chiffonade
6 Tbsp. extra-virgin olive oil, divided
8 oz. arugula
2 oz. shaved parmigiano-reggiano

Preparation:

Bring 2 cups stock to a boil. Stir in Emmer. Bring back to a boil and cover. Reduce to a simmer for 15 minutes. Remove from heat and let rest, covered, for 5 minutes. Cool.

Core tomatoes about 2/3 the way through with a wide-cut circle at the top. (Each tomato should accommodate approximately ½ cup Emmer mixture.) Lightly salt the inside of each tomato. Turn each tomato upside down on a perforated pan to drain.

Sauté bacon until nearly all fat is rendered out. Drain grease. Thoroughly mix in bacon, basil and 2 Tbsp. olive oil to the Emmer (which has been brought to room temperature). Salt and pepper to taste. Stuff each tomato with ½ cup Emmer mixture.

Lightly dress arugula with remaining olive oil. Plate 1 oz. arugula per portion. Place 1 stuffed tomato atop arugula on each plate. Garnish each tomato with Parmigiano-Reggiano.

Chef's Note: When heirloom or other ripe, flavorful tomatoes are not available, consider a lightly roasted tomato to bring out the natural sugars.

