

## Chatham Bars Inn: Farm Heirloom Tomato & Strawberry Gazpacho with Blue Crab Salad

The Chatham Bars Inn dates back over 100 years, when it was a hunting lodge for wealthy Bostonians. Now, with shingled beachfront buildings and rows of Adirondack chairs on its lawn, the Chatham Bars Inn embodies the dreamy, seaside charm of Cape Cod. Just a short drive from the town of Chatham, this hotel is a classic New England-style retreat and perfect beach destination for families, with stunning views and a relaxation-focused atmosphere.

### RECIPE (SERVES 4):

6 CBI Farm Heirloom Tomatoes cut in ½ and roasted at 300 for 1 hour with oil salt & pepper.

1 Pint Fresh Strawberries, green tops removed & keep whole.

1 Poblano Pepper, charred on the grill with skin and seeds removed.

1 Bunch Spring Onions with tops charred on the grill.

10 cloves garlic.

1 Red Onion, Cut in ½ and grilled until top is charred, add to spring onions, add garlic, put in roasting pan fill with 1 inch of hot water, wrap with tinfoil and braise in 400 oven for 40 minutes.



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Combine all whole ingredients in a stock pot and bring to a slow boil for about 30-40 minute until the strawberries and tomatoes cook down.

2 Table Spoon cumin  
½ Cup Sherry Vinegar

Cook for 30 minutes on low heat and move to a container to chill overnight.

4 Cucumbers, peeled and remove seeds  
¼ cup chopped cilantro

Blend fresh cucumbers, cilantro with chilled tomatoes and strawberries and add seasoning to your taste.

Salt and Black Pepper to taste

## **Blue Crab Salad**

1 # Jumbo Lump Blue Crab, picked through for shells  
3 Tbsp Red Onion, Very Fine Dice  
1 Tbsp Brunoised jalapeno  
1 Tbsp Finely Sliced Chives  
2 Tbsp Finely Chopped Cilantro  
2 Limes, Zest and juice  
4 Tbsp Olive Oil, or as needed  
To Taste Kosher Salt

Garnish your Gazpacho with the fresh crab salad, marinated cherry tomatoes, charred strawberries and bronze fennel.