

chattavore

Tomato Cobbler

Serves 4 as a main dish, 8 as a side dish

Prep time: 20 minutes

Cook time 50 minutes

- 1 ½ cups all-purpose flour (I used half white whole wheat)
- 1 tablespoon baking powder
- 1 teaspoon salt
- ¼ teaspoon baking soda
- ½ teaspoon garlic powder, divided
- 5 tablespoons unsalted butter, divided
- 4 ounces cheddar cheese, shredded
- ½ cup buttermilk
- 2 pounds tomatoes, quartered and seeded
- 1 tablespoon olive oil
- 1 small or ¼ large Vidalia onion, chopped
- 1 clove garlic, minced
- 2 tablespoons basil, julienned
- 1 teaspoon red wine vinegar
- salt and pepper

1. Preheat the oven to 350 degrees.

2. **To make the topping:** Combine the flour, baking powder, salt, baking soda, and garlic powder in a large mixing bowl. Cut 4 tablespoons of butter into chunks and use a pastry blender or your fingertips to work the butter into the flour mixture until it resembles coarse crumbs. Add the cheese then add buttermilk, mixing between additions, until the mixture holds together but is not "wet". Place in the refrigerator until you are ready to use it.

3. **Make the filling:** Slice the seeded tomatoes. Place half the tomatoes on a paper-towel lined plate and salt. Leave to drain, occasionally pressing with more paper towels on top to get out as much moisture as possible. Place the olive oil into a medium (10-inch) pan over medium heat. Sauté the onion in the olive oil until translucent. Add

the garlic and sauté until fragrant, about 30 seconds. Add the tomatoes that you didn't salt. Cook and stir until most of liquid has cooked out, 10-15 minutes. Add the salted tomatoes, basil, vinegar, and salt and pepper to taste.

4. **Assemble the cobbler:** Pour the tomato mixture into an 8-inch baking dish. Roll the topping out onto a floured surface to about a 1 1/2 inch thickness. Cut using a biscuit cutter-this should make about nine biscuits. Top the tomato mixture with the biscuits.

5. Bake the cobbler for 30 minutes. If the biscuits have not browned on top after 30 minutes, use the broiler to brown the top. Allow to sit for 5-10 minutes before serving.