



Make the Most of Tomatoes!

CHOP:

Chopped tomatoes make a delicious raw tomato sauce – simply chop a few, toss with minced garlic, fresh herbs, salt and olive oil. Allow to sit for 30 minutes or more at room temperature and toss with freshly cooked pasta (add a bit of the cooking liquid to help coat the pasta.)

PUREE:

Tomatoes, bell peppers, cucumbers, onions, vinegar and fresh herbs blended together make a delicious gazpacho. Experiment with ratios to find your favorite combination!

SLICE:

Slice a tomato and layer with fresh mozzarella and fresh basil; drizzle with balsamic vinegar, olive oil with a sprinkle of salt for an amazing combination of flavors.

GRILL:

Toss cherry tomatoes with olive oil, salt and pepper. Use a grill-safe basket to grill until blistered and juicy. Serve with eggs, fish, meat or poultry.

ROAST:

Don't let a few bruises scare you. Cut up tomatoes and place on a baking sheet with whole garlic cloves and drizzle with olive oil. Roast at 325F until the liquid mostly dissipates and tomatoes are caramelized. Serve with fish, poultry or slathered on toasted bread.

SIMMER:

Prepare a simple tomato sauce by placing chopped tomatoes in a large stock pot and allow to simmer away for an hour or more. Add fresh garlic, herbs, salt and pepper to taste. Use an immersion blender to create your favorite consistency.

