

RECIPE

From the kitchen of:
Susan Graddy

Tomato Caprese Stackers

2 Tbs. pitted kalamata olives, finely chopped

2 Tbs. extra-virgin olive oil

3 medium tomatoes, each cut into 4 1/4-inch-thick slices

1/2 tsp. kosher salt

1/2 tsp. freshly ground black pepper

1 8-oz. ball fresh mozzarella, cut into 8 1/4-inch-thick slices

16 fresh basil leaves

In a small bowl, stir together olives and oil. Place a slice of tomato on each of 4 small plates; sprinkle lightly with salt and pepper. Top each with a slice of mozzarella, then a basil leaf. Repeat layering one more time. Top each stack with a slice of tomato and garnish with basil leaves. Drizzle olive dressing over each stack. Serve immediately.

RECIPE

From the kitchen of:
Sheila Simmons

Tomato Tulip Salad

1 tomato

Generous serving of salad greens

Pre-made chicken, ham, tuna or potato salad

Parsley, chopped (optional)

Green onion, chopped (optional)

Wash, and core one ripe tomato per person. Place on a bed of fresh, crisp greens, as preferred. Slice down into quarters, not quite all the way through. Open slightly. Stuff with a scoop of your favorite chicken, ham, or tuna salad mixture or favorite potato salad. Sprinkle with a little chopped fresh parsley or chopped green onion.

RECIPE

From the kitchen of:
John Hanson

Tomato soup (4 Bs)

32 oz. diced tomatoes

1 1/2 cups chicken broth

1 oz. butter

1/4 minced onion

2 Tbs. sugar

2 cups cream (room temp)

Pinch (1/4 tsp) baking soda

Lightly saute onion in butter. Combine tomatoes with juice, broth, sauteed onion, sugar, in soup pot. Bring to just a boil and reduce heat to simmer. Add the baking soda. Allow to simmer 1 hour. Warm the cream in a double boiler, then add to tomato mixture. Great with grilled cheese sandwiches.

RECIPE

From the kitchen of:
Lori Kollasch

Tomatoes and Pasta

3 cups diced tomatoes

Fresh basil (approx 1/4 cup)

Angel hair pasta, cooked

Combine the diced tomatoes and chopped basil. Let sit for at least one hour. Cook your Angel hair pasta. Toss tomatoes and basil into pasta.

RECIPE

From the kitchen of:
Linda Gobin

Ron's Best Chili

1 jar of homemade tomato juice or whole tomatoes

1 lb. of ground beef

1/2 onion chopped

1/2 stalk of celery diced small

1 can chili beans (hot or mild)

1 can tomato soup

4 Tbs. salsa

Nature seasoning and chili powder

Empty the jar of tomato juice or whole tomatoes into large pot. Cook ground beef in frying pan with onions and celery. When that is done, pour tomato soup and chili beans in with meat mixture. Season with chili powder and Nature seasoning. Pour that into the pot of juice or whole tomatoes. Add the salsa to the pot and stir, then simmer for a few hours. Serve with cheddar cheese sprinkled on top and/or crackers.

RECIPE

From the kitchen of:
Karen Cleveland

Chicken and quinoa salad

1 cup quinoa or quick-cook barley

2 cups chicken broth

2 tomatoes, chopped

1 cucumber

1 cup chicken breast, cooked and chopped

Salt and pepper

Italian dressing

Basil leaves

Cook quinoa barley in chicken broth. Cool. Add chopped tomatoes, chopped cucumber, and chopped chicken breast seasoned with a bit of salt and pepper. Toss with zesty Italian dressing to taste. Sprinkle with fresh basil leaves. Chill.

RECIPE

From the kitchen of:
Donna Smyrk

Greek Tomatoes

2 1/2 lbs. tomatoes thinly sliced

1 red onion, sliced

1/2 cup kalamata olives, pitted and sliced

1/4 to 1/2 lb. feta cheese, crumbled

1 tsp. dried oregano

1/2 cup olive oil

1/4 cup red wine vinegar

2 Tbs. cider vinegar

In 9 x 13 glass dish, layer tomatoes, onions and olives. Sprinkle with feta cheese and oregano. In a separate container, combine oil and vinegars and pour over tomato mixture. Cover and refrigerate several hours to blend flavors.

RECIPE

From the kitchen of:
Nancy Hanlon

Twisted Tomato Caprese

2 - 3 cups baby arugula

3 - 4 white button mushrooms, sliced thin

10 small balls of fresh mozzarella in olive oil and herbs

2/3 cup grape tomatoes, some halved, some left whole

2 Tbs. balsamic vinegar

Plate the arugula. Put tomatoes and mozzarella in a bowl, add 3 tablespoons of the herbed olive oil and balsamic, and gently toss together. Gently fold in the sliced mushrooms. Distribute over the arugula, and drizzle remainder of the oil and balsamic mixture over the entire plate of salad. Serve on crunchy garlic toast with thin slices of hard salami if you choose.

RECIPE

From the kitchen of:
Mary Hansen

Southwestern Bean Salad

1 can (16 ounces) kidney beans, rinsed and drained	DRESSING:
1 can (16 ounces) black beans, rinsed and drained	3/4 cup thick and chunky salsa
1 can (15 ounces) garbanzo beans, rinsed and drained	1/4 cup canola oil
	1/4 cup lime juice
2 celery ribs, sliced	1-1/2 teaspoons chili powder
1 medium red onion, diced	1 teaspoon salt
1 medium tomato, diced	1/2 teaspoon ground cumin
1 cup frozen corn, thawed	

In a large bowl, combine the beans, celery, onion, tomato and corn. In a small bowl, combine the salsa, oil, lime juice, chili powder, salt and cumin. Pour dressing over the bean mixture; toss to coat. Cover salad and chill for at least 2 hours. Yield: 10 servings.

RECIPE

From the kitchen of:
Carmen Schatzel

Roasted Garden Tomatoes

Fresh garden tomatoes
Olive oil
Sea salt

Line a cookie sheet (with sides) with foil. Slice tomatoes and lay in a single layer on the cookie sheet. Cherry or grape tomatoes can be cut in half. Drizzle with a tiny bit of olive oil and sprinkle with sea salt. Roast in a 350* oven for 1 hour. Enjoy hot or warm, or cool a bit and freeze in zip lock bags for later use in chili or your favorite tomato based dish. (Remember to get our as much air as possible before freezing.) Delicious!

RECIPE

From the kitchen of:
Lana Brown

Green Tomato Salsa

3 large green tomatoes, 1.5-2 lbs each

1 jalapeno

1/4 cup lime juice

1/2 cup cilantro

1 medium onion, quartered

1 red tomato, quartered

Core and cut bottoms off tomatoes. Cut top off and clean seeds from jalapeno. Microwave both in a covered dish for 8-10 minutes until soft. Alternately, you could use 4-5 cups of green cherry tomatoes. Let cool and cut into smaller pieces. Add lime juice, cilantro, onion and red tomato to blender and pulse until coarsely blended. Pour into large mesh strainer over a large bowl. Repeat with green tomatoes and jalapeno. Mix all together.

RECIPE

From the kitchen of:
Julie Bjugan

Fried Green Tomatoes

1 cup flour

1 1/2 tsp. paprika

1/2 tsp. salt

1 tsp. pepper

Vegetable oil - enough to fill frying pan 1/2 inch deep

2-3 medium to large green tomatoes

Mix all the dry ingredients in a pie pan. Cut tomatoes in slices about 1/4 inch thick. Lay on paper towel for 15 minutes. Heat oil to med/high heat. When oil is hot, lay the tomatoes in the flour mixture and press down slightly, turn over and press down again. Tap lightly to get clumps off. Lay tomato carefully in hot oil. You can cook several at a time depending on the size of your pan. It is best to leave some space between the cooking tomatoes. When light brown flip over and cook the opposite side. Tomatoes are done when lightly brown on both side and you can pierce them with a fork. Do no overcook or they will get mushy. The tomatoes should retain some of the firmness of a green tomato. When finished lay the tomato slices on paper towel to drain and rest.

RECIPE

From the kitchen of:
Jaqueline Olson

Fresh Mozzarella Bruschetta

1 loaf French bread

Items for topping:

Fresh mozzarella

3 tomatoes

Garlic powder

1 bunch fresh basil

Olive oil

2 Tbs. olive oil

2 cloves garlic, minced

Preheat oven to 350 degrees. Cut French bread into individual slices and lay out on cookie sheet. Drizzle olive oil on bread, sprinkle with garlic powder and bake until slightly crisp, about 7-10 minutes, top with a thin slice of fresh mozzarella and bake until cheese is melted, about 10 minutes.

While the bread is baking chop up the tomatoes and basil and stir together with olive oil and minced garlic. Serve on top of baked bread and enjoy!

RECIPE

From the kitchen of:
Carol Wilkinson

Tomato Basil Pie

1 1/2 cups grated mozzarella cheese, divided

1 clove garlic, crushed

1 baked 9" pie crust

3/4 cup mayonnaise

3 medium-size tomatoes, diced and drained

1/4 tsp. black pepper

1 cup fresh basil leaves, loosely measured

1/4 cup freshly grated Parmesan
cheese

Put 3/4 cup mozzarella cheese on the bottom of the pie crust. Cover with tomatoes and then layer basil leaves that have been slivered. Mix garlic, mayonnaise, remaining mozzarella, black pepper, and Parmesan cheese. Carefully spread on top of pie. Bake at 350 degrees for 30 min, or until cheese is golden. Unbelievable! Makes 8 servings.

RECIPE

From the kitchen of:
Maggie Bruggeman

Okra with Tomatoes

3 Tbs. olive oil	4 tomatoes coarsely chopped
1 yellow onion, chopped	1 bay leaf
1 clove garlic, cut in half	1/4 tsp. red pepper flakes
1 tsp. rosemary	Salt & pepper to taste
1 lb. okra, steamed & thinly sliced crosswise (about 3 cups)	2 Tbs. chopped fresh parsley
1 cup tomato sauce	

Warm oil in frying pan over medium heat. Add onion & saute until soft (about 2 minutes). Add garlic and cook until soft, about 1 minute longer. Add rosemary & okra; stir until thoroughly coated with oil. Stir in tomato sauce. Add tomatoes, bay leaf & red pepper flakes. Simmer, uncovered over medium heat until okra is tender (about 10-15 minutes). Season to taste. Discard bay leaf & garlic halves. Serve hot or warm, garnish with parsley.