

## Roasted Tomato Sauce

- 5-6 pounds medium or small tomatoes
- 1 medium head of garlic,
- 1/3 cup extra virgin olive oil
- 1/2 cup fresh basil leaves
- kosher salt and freshly ground black pepper

- Preheat the oven to 250 degrees F.
- Place the tomatoes on large baking sheet with a raised 1-inch lip. Add the garlic cloves and drizzle with extra virgin olive oil. Use your fingers to mix well to coat. Top with torn basil leaves and season with kosher salt and freshly ground black pepper.
- Bake for 4 hours or until tomatoes are soft and bursting. Puree to desired consistency.

## Fresh Salsa

- 1 pound fresh tomatoes, small dice
- 1/4 cup fresh cilantro, minced
- 2 Tablespoons onion, minced
- 1 teaspoon fresh lime juice
- 1 small jalapeno or serrano chili, seeded & minced
- 1/2 teaspoon sea salt, or to taste

- In medium bowl, combine all ingredients. Mix well and serve.
- Enjoy!

## Tomato Pie

- 5 tomatoes, sliced (Roma work best)
- 10 fresh basil leaves, chopped
- 1/2 cup chopped green onion, or red onion
- 1 (9-inch) Pie dough (homemade or store bought)
- 1 log of fresh mozzarella, sliced
- 1 cup grated cheddar
- 2 Tbsp. fresh grated Parmesan Cheese
- 1 Tbsp. Flour
- Salt and pepper

Lightly salt the tomato slices and lay them out on a paper towel lined cookie sheet. Cover with another few sheets of paper towel and another cookie sheet. Add some weight to the top to help press some of the moisture out of the tomatoes. Set aside for 10 to 20 minutes.

Heat your oven to 350° F.

Take your prepared pie crust and sprinkle the flour inside the crust before filling to absorb any extra moisture. Layer 1/2 of the tomatoes, onions, basil, salt, pepper, cheddar, and mozzarella in the pie crust. Repeat these layers finishing with the mozzarella and parmesan. Bake 30 minutes or until crust is golden. If the cheese is getting too brown but the crust is not finished, cover the top with foil.

\*Experiment with the layers~ Add hot peppers, grilled zucchini, roasted eggplant, roasted red pepper, kale, pesto, cooked Italian sausage, or other cheeses...Get crazy with it!

## Parmesan Roasted Tomatoes

- 6 small tomatoes, halved
- 1 tablespoon olive oil
- Pinch of salt
- Ground black pepper
- 1/2 cup grated Parmesan cheese

Preheat the oven to 450. Rinse the tomatoes and sliced into halves. Toss gently with the olive oil. Season with salt and pepper. Arrange the tomatoes on a baking dish, and top with Parmesan cheese. Roast the tomatoes for about 15-20 minutes or until the Parmesan cheese melted and the top is slightly browned.

## Roasted Tomato Basil Soup

- 1/4 lbs Roma tomatoes, halved lengthwise
- 1 1/4 lbs Cherry tomatoes
- 1/2 Tbsp olive oil
- Salt and freshly ground black pepper
- 8 cloves garlic, peeled and left whole
- small yellow onions, sliced just under 1/2-inch thick
- cups (32g) lightly packed fresh basil leaves
- 5 cups vegetable broth
- croutons (optional)

Preheat oven to 425 degrees. Place tomatoes, onions, and garlic on a rimmed baking sheet and toss with olive oil then season with salt and pepper. Place baking sheet in the oven and roast 40 - 45 minutes until golden. Peel away any burnt papery layers of onions if there are any. Pull peels from tomatoes (I didn't do this with mine but later wished I would have so I'd recommend it so the soup isn't loaded with peels. If you want some peel then I'd peel at least half). Pour onions and tomatoes into a large pot. Add 4 cups vegetable broth and the basil. Season with salt and pepper to taste. Bring to a boil then reduce heat and simmer 20 minutes, adding an additional 1 cup vegetable broth to thin as desired. Blend soup with an immersion blender or in small batches in a blender (only fill blender half full). Serve warm topped with croutons if desired.

## Tomato, Avocado Toast

This is a quick and healthy breakfast or lunch that can be made with endless variations. Toast some bread, spread a good layer of avocado on the toast, top with tomatoes and a drizzle of balsamic (or hot sauce if you are like me!). Switch it up by substituting Pesto for the avocado. Or add some fresh chives or parsley or even a fried egg! Roast or grill the tomatoes for extra flavor...anything goes!

## Garlic Herb Tomato Goat Cheese Dip

- 1 tablespoon olive oil
- 1 cup part skim ricotta
- 1 (8 ounce) log goat cheese
- 3/4 cup crumbled feta
- 1 clove minced garlic
- 1/4 teaspoon salt
- 1 teaspoon lemon juice
- 1/4 cup freshly chopped basil
- 1/4 pound yellow cherry tomatoes
- 1/4 pound red cherry tomatoes
- toasted bread or crackers for serving

1. Preheat oven to 350F
2. Spray a small 6 inch baking dish with nonstick spray.
3. In a large bowl, mix together the olive oil, ricotta, goat cheese, feta, garlic, salt, lemon juice, and basil. Use a spoon to combine as much as possible, although it doesn't need to be perfect. When combined as much as you can by hand, stir in half of the tomatoes.
4. Pour mixture into baking dish and top with remaining tomatoes,
5. Bake, uncovered, for 30-40 minutes or until bubbly and slightly browned.
6. Serve with toasted bread or crackers.

## Tomato, Cucumber Salad

- 1½ pounds tomatoes, diced
- English cucumber, peeled, halved, and thinly sliced
- large basil leaves
- tablespoons olive oil
- ½ tablespoons balsamic vinegar
- teaspoon sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Combine all the ingredients in a bowl, stir well to coat. Serve immediately or cover and refrigerate until ready to serve. Enjoy!