

Tomato Recipes

California Pie

One deep dish pie crust, unbaked. Can be store-bought. If homemade, consider adding some cheddar cheese and poppy seeds (an idea I got from Mollie Katzen's fabulous book- "The Enchanted Broccoli Forest")

Cooked Turkey meat- light or dark, a cup or two, hand shredded; leftovers o.k.

Half of a sweet onion, sliced into thin rings

¾ cup EACH Carrots, celery, and broccoli, all thinly sliced and steamed

Fresh eggplant, sliced ¼ inch thick (will use about ½ of a large one)

Thickly sliced heirloom tomato- Jerusalem, Black Krim, Mexico, or your favorite

A generous handful of shredded cheddar (have you tried Cabot's?? Yum!)

Layer meat in bottom of pie dish, followed by onion, then broccoli, carrots, and celery. Finish with slices of eggplant, then tomato, and finally, cheese. Bake at 375 degrees until the cheese is melted and just browning, and everything is nicely steamed, about 35 to 40 minutes in my oven.

I'm sure non-carnivores could omit the meat. You may need something on the bottom layer to buffer the crust from all those steaming vegetables, though. Maybe cheese??

My mother adds a little concentrated chicken bullion broth mixed with a little butter for flavor, just poured over vegetables before baking, but it is really quite good without.

Greek Salad

Slice a selection of perfectly ripe, fresh, homegrown tomatoes, and place casually on a platter. Add thinly sliced ringlets of onion to your taste. Sprinkle generously with feta cheese and olive oil. Add a little fresh Greek oregano or marjoram if you wish.

Tomatoes and Basil

Similar to the previous recipe, but even simpler. Omit the onion and feta, and sprinkle the tomatoes with a generous amount of hand torn basil leaves. This dish is quite good even with no olive oil. This is one instance where it really pays to have grown some purple basil. The contrast is lovely, especially with pale Lillian's Yellow or Pineapple Heirloom Tomatoes

Tomato Sandwich

For people who aren't from around here...

We Southerners live on these in the summertime...

A good soft bread, such as WONDER bread

Mayonnaise, (Homemade if you've got it, with basil** if you want to get uppity)

A little kosher salt

A thick slice of your favorite homegrown tomato.

You'll figure out what to do.

**You can make a basil mayonnaise by mixing coarsely chopped fresh basil with yours or a commercial mayonnaise, and letting it meld for a few hours in the fridge. Yummy. This mayonnaise is good on many things other than tomato sandwiches, too.