



# Recipes using Tomatoes

## Roasted Garlic and Tomato Soup

Serves 4

### Ingredients

- 3 pounds plum or other small tomato, halved lengthwise
- 4 garlic cloves, peeled
- 2 tablespoons olive oil
- 1 teaspoon fresh thyme leaves, chopped
- ¼ teaspoon dried crushed red pepper flakes
- 4 cups reduced sodium chicken or vegetable stock

### Instructions:

Preheat oven to 400°F. Wrap garlic cloves in a tight foil packet. On a large baking sheet, place tomatoes cut side up and sprinkle with salt and pepper and drizzle with olive oil. Add packet of garlic to tray. Roast for one hour until tomatoes are tender. Cool slightly and then unwrap garlic packet. Transfer cloves, tomatoes and any accumulated juices to a blender or food processor and pulse machine until tomatoes are a chunky puree. Transfer puree to medium pot and add thyme, crushed red pepper and stock and bring to a boil. Reduce heat to a simmer and cook, uncovered, for 25 minutes, and then serve.



# Serenaded Tomatoes

From the book “Morning Glory’s Farm Food”

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## Ingredients (serves 6):

- 6 heirloom tomatoes
- ¼ teaspoon sea salt
- ½ cup extra virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey, optional
- Fresh parsley, dill, and other herbs, chopped

1. Cut a thin round off the top of the tomatoes to remove the small area where the stem was attached. Then slice tomatoes into ¼” rounds.
2. Lay the tomatoes in a baking dish and sprinkle evenly with salt.
3. Whisk together the oil, vinegar, mustard, and honey (if using). Pour over the tomatoes and let sit at room temperature to marinate for 1 hour.
4. To serve, lay the tomatoes out, layering each tomato to partially cover the next one. Sprinkle with chopped herbs and enjoy with homemade crusty bread.