



## Oven-Roasted Tomatoes

3-4 vine ripened tomatoes, washed, with stems removed  
3-4 cloves of garlic, chopped  
2 tbs extra virgin olive oil  
Kosher salt

Take several vine ripened tomatoes from the garden and thinly slice them and place the slices on a cookie sheet. Drizzle olive oil over sliced tomatoes, add chopped garlic and sprinkle with kosher salt. Heat oven to 250 F and bake until edges turn brown for about 1 hour. Dish is great as an appetizer served on slices of toasted Italian or French bread.



## Garden Salsa

1 or 2 fresh jalapeno peppers (optional)  
1 garlic clove, peeled  
4 large, ripe tomatoes  
1 sweet onion  
6-8 or more tomatillos

$\frac{1}{4}$  to  $\frac{1}{2}$  cup fresh cilantro  
(You can't make it without cilantro)  
 $\frac{1}{8}$  cup fresh basil  
Juice from one lime  
Salt to taste  
Louisiana hot sauce (to taste)  
Bottled salsa to taste (optional)

In a dry saucepan, heat the tomatillos about five minutes to bring out the flavor. Chop the tomatillos. Remove the stems and seeds of the jalapeno, and chop very fine. Mince garlic and coarsely chop the tomatoes. Chop the onions. Chop the cilantro and the basil. Mix tomatillos, tomatoes, garlic, onions, cilantro and basil; put salt in to taste. Add Louisiana hot sauce to taste and a little bottled salsa if desired. Mix in minced jalapeno, a little at a time, and taste for hotness. Serve with chips, or as a salsa for tacos, burritos, or enchiladas.



## Bruschetta

4 vine ripened tomatoes  
 $\frac{1}{2}$  medium red onion  
2 tbs olive oil  
1 tbs red wine vinegar

1 tsp oregano  
Salt & pepper (to taste)  
1 loaf French or Italian bread  
Parmesan cheese for topping

Chop tomatoes and onion into small chunks. Combine with olive oil, vinegar, oregano, salt and pepper and mix. Slice bread into 1 inch slices and then toast. Top toasted bread with tomato mixture then sprinkle with freshly grated parmesan cheese and serve.