



CSA Harvest Information



# Tomatoes

## We're growing...

Globe/slicing

Plum

Yellow

Cherry



## Storing and Tips

- For the best flavor, do not refrigerate tomatoes. Enjoy them within a few days.
- A serrated knife is best for slicing tomatoes.
- If your tomatoes need ripening, put them in a closed paper bag (not on a sunny windowsill).
- To peel tomatoes, cut an "X" just through the peel on the bottom. Drop in a pot of boiling water for about 10 seconds. Scoop out and put in a bowl of ice water. Start peeling at the "X" -- the peel will come off easily.
- If you can't eat tomatoes while they are fresh, they can be frozen. Peel them and remove the tough stem area. Cut in half and gently squeeze out the seeds. Freeze in freezer bags, squeezing off as much air as possible.

## Favorite Recipe: Roasted Tomato Soup

*Can't enjoy your tomatoes right away? This soup freezes well, so you can enjoy summer tomato flavor during the cold winter.*

Yield: 8 one-cup servings

- 12 large (about 4 lbs) tomatoes, stemmed and quartered
- 1/4 cup plus 2 tablespoons cup extra-virgin olive oil, divided
- 1/4 cup balsamic vinegar
- 12 large garlic cloves, peeled
- Salt
- 1/2 teaspoon freshly ground black pepper
- 1 cup chopped onion
- 2 cups lightly packed fresh

- basil leaves
- 2 teaspoons dried Italian seasoning
- 2 teaspoons sugar
- 2 cups cold water
- Heavy cream, for garnish (optional)

Preheat the oven to 425.

In a large bowl, mix the tomatoes, 1/4 cup of oil, the vinegar, garlic, salt and pepper. Spread the tomatoes on a nonreactive baking sheet. Roast until very dark in spots, 40 to 45 minutes. Remove and let cool.

In a large saucepan over medium heat, combine 2 tablespoons oil, the onions



*This soup is delicious with bread or bruschetta.*

and a pinch of salt. Cook until the onions are very soft, 8 to 10 minutes, stirring occasionally. Add the basil and saute for about 1 minute.

Add the tomatoes, water, Italian seasoning, and sugar. Bring to a simmer and cook for 10 minutes.



Puree the tomato mixture in a blender or with a stick blender. The mixture should be smooth. Taste and adjust seasonings.

You may refrigerate or freeze the soup. Garnish with a bit of heavy cream, if desired.