

The COUNTRY GARDENS



HERBED TOMATOES—TWO WAYS

COLD HERBED TOMATOES—2 SERVINGS

2 large tomatoes, sliced	1 tsp minced fresh tarragon
1 sweet onion, sliced	1 tsp fresh basil
4 tsp olive oil	1 tsp fresh parsley
1 1/2 tsp lemon juice	salt and pepper
1/4 tsp minced garlic	

In a bowl combine the tomatoes and sliced onions. In another bowl combine the oil, lemon juice, garlic, herbs and salt and pepper. Pour over the tomatoes and onion. Stir gently to coat

TOMATOES PROVENCAL—6 SERVINGS

3 medium tomatoes*—cut in half crosswise
1 tbsp chopped fresh garlic
2 tsp fresh thyme
1/4 tsp salt (or to taste)
1/4 cup Parmesan cheese

2 garlic cloves, minced
1 tablespoon chopped fresh basil
1/4 tsp pepper
3 tbsp olive oil

Preheat the oven to 350 degrees. Arrange the 6 tomato halves in a baking dish

Mix together the herbs, pepper and salt with the olive oil. Sprinkle the mixture on the tomato halves.

Bake for 20 minutes or until tomatoes are tender.

Sprinkle with Parmesan cheese and broil for 1 to 2 minutes or until the cheese is golden. Cool slightly and eat while still warm.

*We recommend you try this recipe with our big heirloom tomatoes or a beef steak variety.