

The Tomato Cookbook

782 Recipes

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Fresh Tomato Sauce

Ingredients

1/4 cup olive oil
6 tomatoes, chopped
3 onions, minced
2 green bell peppers, minced
4 cloves garlic, minced
3 tablespoons white wine
salt and pepper to taste

Directions

In a large saucepan, heat oil over medium heat; add tomatoes, onions, green bell peppers, garlic, white wine and salt and pepper to taste.

Mix ingredients well; cover and simmer for 30 minutes. Serve.

Tracy's Tomato Artichoke Rice Salad

Ingredients

1 (6 ounce) jar marinated artichoke hearts, liquid reserved
2 tablespoons lemon juice
1 teaspoon finely chopped garlic
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 cups chilled cooked long-grain white rice
3 large tomatoes, seeded and diced
1 cup finely chopped red onion
1 (6 ounce) can pitted whole black olives, drained

Directions

In a large bowl, mix the reserved artichoke marinade, lemon juice, garlic, salt, and pepper. Gently mix the artichoke hearts, rice, tomatoes, onion, and olives into the bowl. Cover, and refrigerate until serving.

Asparagus Tomato Salad

Ingredients

1 pound fresh asparagus, cut into 1-inch pieces
4 medium tomatoes, cut into wedges
3 cups sliced fresh mushrooms
1 medium green pepper, julienned
1/4 cup vegetable oil
2 tablespoons cider vinegar
1 garlic clove, minced
1 teaspoon dried tarragon
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon hot pepper sauce

Directions

Cook asparagus in a small amount of water until crisp-tender, about 3-4 minutes; drain and rinse with cold water. Place in a large bowl; add the tomatoes, mushrooms and green pepper. In a small bowl, combine remaining ingredients; mix well. Pour over vegetable mixture; toss to coat. Cover and refrigerate for 2 hours or overnight.

Spicy Tomato Chicken (Ayam Masak Merah)

Ingredients

1 (3 pound) whole chicken, cut into 8 pieces
1 teaspoon ground turmeric
salt to taste
1/4 cup dried red chile peppers
3 fresh red chile pepper, finely chopped
4 cloves garlic, minced
1 red onion, chopped
1 (3/4 inch thick) slice fresh ginger root

2 tablespoons sunflower seed oil
1 cinnamon stick
2 whole star anise pods
5 whole cloves
5 cardamom seeds
2 tomatoes, sliced
2 tablespoons ketchup
1 teaspoon white sugar, or to taste
1/2 cup water

Directions

Rub the chicken with turmeric powder and salt. Set aside. Soak the dried red chile peppers in hot water until softened. Blend the softened dried chile, fresh red chile pepper, garlic, onion, and ginger in a blender to a paste.

Heat the oil in a large skillet over medium-high heat. Brown the chicken in the hot oil until golden on all sides. Remove the chicken from the skillet and set aside. Remove excess oil from the skillet, leaving about 1 tablespoon. Cook and stir the chile paste with the cinnamon, star anise, cloves and cardamom seeds until fragrant. Return the chicken to the skillet. Stir in the water, adding more if needed. Toss in the tomatoes and stir in the ketchup and sugar. Bring to a boil then reduce heat to medium-low and simmer until no the chicken longer pink at the bone and the juices run clear, about 15 minutes. Serve hot.

ViVi's Bacon and Tomato Soup

Ingredients

1 cup elbow macaroni
8 slices thick-cut bacon, cut into quarters
1 small yellow onion, finely chopped
2 (15 ounce) cans tomato sauce
1 (14.5 ounce) can diced tomatoes
5 cubes beef bouillon
3 cups water
1/2 teaspoon garlic powder
1/2 teaspoon onion powder

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Place the bacon pieces and onion into a large saucepan or soup pot over medium heat, and cook and stir until the onion is beginning to brown and the bacon is crisp, about 10 minutes. Stir in tomato sauce, diced tomatoes, beef bouillon cubes, water, garlic powder, onion powder, and cooked macaroni, and bring to a boil. Cover the pot, reduce heat, and simmer for 10 minutes.

Sun-Dried Tomato Pesto

Ingredients

4 ounces sun-dried tomatoes
2 tablespoons chopped fresh basil
2 tablespoons chopped fresh parsley
1 tablespoon chopped garlic
1/4 cup chopped pine nuts
3 tablespoons chopped onion
1/4 cup balsamic vinegar
1 tablespoon tomato paste
1/3 cup crushed tomatoes
1/4 cup red wine
1/2 cup olive oil
1/2 cup grated Parmesan cheese
salt to taste

Directions

Place sun-dried tomatoes in a bowl and cover with warm water for 5 minutes, or until tender.

In a food processor or blender combine sun-dried tomatoes, basil, parsley, garlic, pine nuts and onion; process until well blended. Add vinegar, tomato paste, crushed tomatoes and red wine, and process. Stir in olive oil and Parmesan cheese. Season with salt to taste.

PHILLY Creamy Tomato and Chicken Spaghetti

Ingredients

300 grams spaghetti, uncooked
2 cups fresh stir-fry vegetables
1 tablespoon oil
1 pound boneless skinless
chicken breasts, cut into strips
1 1/2 cups diced tomatoes,
undrained
1/4 cup KRAFT Zesty Italian
Dressing
1/2 (250 g) tub PHILADELPHIA
Cream Cheese Spread
1/4 cup KRAFT 100% Parmesan
Grated Cheese

Directions

Cook spaghetti as directed on package, adding stir-fry vegetables to the cooking water for the last 3 minutes of the spaghetti cooking time.

Meanwhile, heat oil in large nonstick skillet on medium-high heat. Add chicken; cook 6 minutes, stirring occasionally. Stir in tomatoes and dressing; bring to boil. Reduce heat to medium; simmer 4 minutes, stirring occasionally. Add cream cheese spread; cook and stir until cream cheese is completely melted and mixture is well blended.

Drain spaghetti mixture; place in large bowl. Add chicken mixture; toss to coat. Sprinkle with Parmesan cheese.

Homemade Stewed Tomatoes

Ingredients

10 ripe tomatoes
2 teaspoons salt

Directions

To peel the tomatoes, place them in boiling water for 1 minute and then immediately transfer to cold water. Peel and quarter tomatoes, and place in a large saucepan with the salt. Slowly simmer over low heat for 20 to 30 minutes, stirring occasionally to prevent burning.

Cheddar Tomato Dumplings

Ingredients

2 tablespoons finely chopped onion
1 tablespoon finely chopped green pepper
2 tablespoons vegetable oil
2 tablespoons all-purpose flour
1 (28 ounce) can diced tomatoes, undrained
1 tablespoon minced celery leaves
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper
DUMPLINGS:
1 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons shortening
1/2 cup shredded Cheddar cheese
1/2 cup milk

Directions

In a large skillet, saute onion and green pepper in oil until tender. Add flour; stir well. Gradually blend in tomatoes. Add celery leaves, sugar, salt and pepper; bring to a boil over medium heat. Cook and stir for 2 minutes. Reduce heat; cover and simmer for 5 minutes.

Meanwhile, for dumplings, combine flour, baking powder and salt in a bowl; cut in shortening until crumbly. Add cheddar cheese. Stir in milk just until moistened.

Drop batter by tablespoonfuls onto simmering tomato sauce. Cover and simmer for 20 minutes or until a toothpick inserted in a dumpling comes out clean (do not lift the cover while simmering).

Baked Polenta with Fresh Tomatoes and

Ingredients

2 1/4 cups water
1 cup milk
1 tablespoon butter
1 cup quick-cooking polenta
1 cup grated Parmesan cheese
2 fresh basil leaves, chopped
salt and ground black pepper to taste
1 tablespoon butter, chilled and cut into pieces
2 tomatoes, sliced
1/2 cup grated Parmesan cheese
2 fresh basil leaves, chopped

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease an 8x8 inch baking dish.

Place the water, milk, and butter in a saucepan and bring to a boil over medium-high heat. Add the polenta and stir with a wooden spoon until thickened, about 5 minutes. Remove from heat and stir in 1 cup Parmesan cheese and 2 chopped basil leaves; season with salt and pepper to taste. Transfer the polenta to the prepared baking dish and arrange the remaining chilled pieces of butter over the top.

Bake the polenta in the preheated oven until bubbly and beginning to brown, 15 to 20 minutes. Remove from the oven.

Decoratively arrange the slices of tomato over the top of the polenta, spread the remaining basil leaves over the tomatoes, and sprinkle with 1/2 cup Parmesan cheese.

Return to the oven and bake until the tomatoes are warm and the Parmesan cheese is bubbly, 5 to 10 minutes.

Tomato Herb Salad Dressing

Ingredients

1 1/2 cups low-sodium tomato juice
1/4 cup chopped onion
2 tablespoons chopped green pepper
3 teaspoons sugar
2 teaspoons lemon juice
1 teaspoon garlic salt
1 teaspoon Worcestershire sauce
3/4 teaspoon dried basil
1/4 teaspoon dried marjoram
1/4 teaspoon dried savory
1/4 teaspoon celery seed
1 tablespoon canola oil

Directions

Place all ingredients in a blender; cover and process until smooth. Chill for at least 4 hours before serving. Store leftovers in the refrigerator.

Leek Tomato Dish

Ingredients

1/2 cup crushed buttery round
crackers
1/4 teaspoon dried rosemary
1/4 teaspoon dried thyme
1/4 teaspoon dried sage
8 leeks, sliced
2 pounds tomatoes, sliced
1/2 cup shredded mozzarella
cheese
1/4 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix crushed crackers, rosemary, thyme and sage.

Place leeks in the bottom of a large baking dish. Layer with tomatoes and mozzarella cheese. Top with the crushed cracker mixture, and drizzle with melted butter

Bake 30 minutes in the preheated oven, or until golden brown.

Sun-Dried Tomato and Arugula Pizza

Ingredients

1 cup tomato sauce
1 (12 inch) pre-baked pizza crust
2 cups shredded mozzarella cheese
1 cup chopped sun-dried tomatoes
2 cups chopped arugula

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread the tomato sauce evenly atop the pizza crust. Arrange the mozzarella cheese and tomatoes on the pizza crust.

Bake in the preheated oven until the cheese is bubbly, about 20 minutes. Remove from oven and top with arugula to serve.

Light Southwestern Tomato Pasta

Ingredients

1 pound pasta
4 large tomatoes, cubed
1 teaspoon chopped fresh cilantro
1 pinch dried basil
2 teaspoons white sugar
1/2 teaspoon dried oregano
1/3 cup olive oil
salt and pepper to taste
2 tablespoons grated Parmesan
cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine tomatoes, cilantro, basil, sugar and oregano; mix well, then add olive oil and season with salt and pepper to taste. Mix well.

Combine sauce with pasta and toss to coat. Top with cheese and serve.

Tomato and Zucchini Melange

Ingredients

2 plum tomatoes, halved and cut into 1/4 inch slices
1 large zucchini, sliced
3 tablespoons salsa
3 tablespoons water
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
salt and pepper to taste

Directions

In a small saucepan, mix together tomatoes, zucchini, salsa, water, oregano, basil, salt, and pepper. Mix in bell peppers if desired. Bring to a boil over medium heat, then reduce to a simmer. Simmer 3 to 4 minutes, stirring frequently.

Linguine with Marinated Tomato and Basil

Ingredients

6 plum tomatoes, diced
3/4 cup shredded part-skim mozzarella cheese
3/4 cup chopped fresh basil
3 garlic cloves, minced
3 tablespoons olive oil
1 teaspoon salt
1/2 teaspoon pepper
1 (16 ounce) package linguine
1/4 cup shredded Parmesan cheese

Directions

In a large bowl, combine the first seven ingredients; toss to coat. Let stand at room temperature for 1 hour. Meanwhile, prepare linguine according to package directions; drain. Add to the tomato mixture; toss to coat. Sprinkle with Parmesan cheese. Serve warm.

The Best Fresh Tomato Salsa

Ingredients

3 cups chopped tomatoes
1/2 cup chopped green bell pepper
1 cup onion, diced
1/4 cup minced fresh cilantro
2 tablespoons fresh lime juice
4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Directions

Stir the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in a bowl. Serve.

Corn Tomato Salad

Ingredients

6 ears corn, husked and cleaned
1 red bell pepper, seeded and diced
1/2 red onion, diced
1 medium tomato, diced
1/3 cup extra virgin olive oil
1/3 cup balsamic vinegar
1 tablespoon minced garlic
ground black pepper to taste

Directions

Place the corn in a large pot with enough water to cover, and bring to a boil. Cook 5 minutes, until kernels are tender but crisp. Drain, cool slightly, and use a knife to scrape kernels from the cobs.

In a large bowl, mix the corn kernels, red bell pepper, onion, tomato, olive oil, balsamic vinegar, and garlic. Season with pepper. Chill 15 minutes before serving.

Green Tomato Pie IV

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups sliced green tomatoes
1 1/4 cups white sugar
1 teaspoon lemon juice
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1 pinch ground nutmeg
1 pinch salt
2 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Roll pastry and line a 9 inch deep-dish pie plate.

In a large bowl, combine sliced tomatoes, sugar, lemon juice, flour, cinnamon, nutmeg and salt. Toss lightly to mix. Pour into pastry lined deep-dish pie plate.

Put little dabs of butter in about 4 or 5 places around the top of pie then cover with pastry. Make slits wherever you please.

Bake at 375 degrees F (190 degrees C) for 10 minutes then reduce heat to 350 degrees F (175 degrees C) and continue baking until golden and bubbly.

Fire and Ice Tomatoes

Ingredients

5 large tomatoes, cut into wedges
1 medium onion, sliced
3/4 cup white vinegar
6 tablespoons sugar
1/4 cup water
1 tablespoon mustard seed
1/4 teaspoon cayenne pepper
1 large cucumber, sliced

Directions

In a large bowl, combine the tomatoes and onion; set aside. In a small saucepan, combine the vinegar, sugar, water, mustard seed and cayenne. Bring to a boil; boil for 1 minute. Pour over tomatoes and onion; toss to coat. Cover and refrigerate for at least 2 hours. Add cucumber; toss to coat. Refrigerate overnight. Serve with a slotted spoon.

Garden Tomato Soup

Ingredients

3 (16 ounce) cans whole peeled tomatoes
2 tablespoons vegetable oil
2 zucchini, cubed
2 large onions, chopped
2 cups sliced fresh mushrooms
2 teaspoons salt, or to taste
3 bay leaves
1/2 teaspoon dried thyme
2 teaspoons dried basil
1/2 teaspoon ground white pepper

Directions

In a blender or food processor, puree whole tomatoes until smooth.

In a large pot over medium heat, cook zucchini, onions and mushrooms in oil until tender. Pour in pureed tomatoes. Season with salt, bay leaves, thyme, basil and white pepper. Bring to a boil, then reduce heat and simmer 15 minutes. Remove bay leaves before serving.

Green Tomato Raspberry Jam

Ingredients

4 cups shredded green tomatoes
4 cups white sugar
1 (6 ounce) package raspberry
flavored gelatin mix

Directions

Combine tomatoes and sugar in a large saucepan and bring to a boil over medium heat. Stir and cook about 10 minutes. Add the gelatin, reduce heat to low, and simmer for 20 minutes.

Spoon into hot, sterilized jars and seal; or, pour into freezer containers and freeze.

Chilled Tomato Soup with Seared Scallops,

Ingredients

2 pounds tomatoes, chopped
2 tablespoons balsamic vinegar
2 tablespoons avocado oil
1 teaspoon salt

1 tablespoon vegetable oil
16 fresh sea scallops
1 avocado - peeled, pitted and diced
freshly ground black pepper to taste
8 basil leaves, torn into pieces

Directions

Place the tomatoes, balsamic vinegar, avocado oil, and 1 teaspoon of salt into a blender. Puree on high until smooth, then strain through a mesh strainer, and refrigerate until cold, at least 2 hours.

Heat the oil in a skillet over high heat until it begins to smoke. Place the scallops into the hot oil. Cook until the scallops are golden brown on each side, and the center has turned opaque, 1 to 2 minutes per side.

To serve, pour the chilled soup into shallow bowls. Scatter the diced avocado into the soup, and place 4 scallops in each bowl. Sprinkle the soup with ground pepper and torn basil leaves to serve.

Tomato Mac 'n' Cheese

Ingredients

1 (12 ounce) package uncooked penne or medium tube pasta
3 tablespoons butter
3 tablespoons all-purpose flour
3 cups milk
1 pound shredded white Cheddar cheese
1/2 teaspoon salt
1/2 teaspoon ground mustard
1/4 teaspoon white pepper
1 cup chopped seeded tomatoes

Directions

Cook pasta according to package directions. Meanwhile, in a Dutch oven, melt butter over medium heat. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat to medium. Stir in the cheese, salt, mustard and pepper. Cook and stir until cheese is melted. Drain pasta; stir into cheese sauce. Cook and stir for 3 minutes or until heated through. Stir in tomatoes just until combined.

Tomato Gorgonzola Soup

Ingredients

1 tablespoon olive oil
1/4 large red onion, diced
1/2 cup red bell pepper, diced
2 cloves cloves garlic, minced
1/4 cup Gorgonzola cheese,
crumbled
4 ounces cream cheese, softened
1/4 cup heavy cream
1/4 cup milk
1 (14.5 ounce) can diced tomatoes
1 1/2 cups tomato juice
2 teaspoons dried basil
1 teaspoon white sugar
1/4 teaspoon ground white
pepper

Directions

Heat oil in a medium saucepan over medium heat. Add the onion, pepper, and garlic; cook and stir 4 to 5 minutes or until vegetables are soft.

Add the cheeses, cream, and milk; heat mixture until cheeses melt and the mixture is simmering.

Stir in the tomatoes (including their liquid), tomato juice, basil, sugar, and pepper. Continue to simmer mixture for 15 to 20 minutes while stirring constantly. Do not boil.

Crostini with Mozzarella and Tomato

Ingredients

1 French baguette, cut into diagonal 1/2 inch slices
3 tablespoons extra virgin olive oil
4 cloves garlic, halved
6 plum tomatoes, seeded and chopped
1 bunch fresh basil, julienned
1 pound fresh mozzarella cheese, sliced

Directions

Preheat the oven's broiler. Brush the slices of bread lightly with olive oil, and place on a baking sheet. Toast under the broiler for about 3 minutes. Watch carefully. Rub each crostini with a garlic clove for flavor.

Place the tomatoes into a medium bowl, and drizzle with olive oil. Season with salt and pepper.

Place the crostini on a serving tray. Top each one with a slice of mozzarella cheese, cover with a spoonful of tomatoes, and garnish with fresh basil.

Tomato and Bacon Pasta Bake

Ingredients

18 ounces rotini pasta
1 tablespoon vegetable oil
1 onion, chopped
1 cup bacon, chopped
salt and pepper to taste
1 (10.75 ounce) can condensed tomato soup
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup milk

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large saucepan or skillet, add onion, bacon, salt and pepper. Cook until bacon is crispy and onion soft. Pour in tomato soup and stir; bring to boil. Stir in Cheddar cheese until melted and thick.

Combine sauce with pasta in a baking dish, trickle milk down the sides of the dish and stir slightly. Sprinkle with remaining cheese. Place under the oven broiler until sauce is thick and cheese browned.

Tomatoes with Parsley Pesto

Ingredients

1 cup packed fresh parsley
1/4 cup snipped fresh chives
1 garlic clove
1/4 teaspoon salt
Dash pepper
3 tablespoons olive oil
2 tablespoons red wine vinegar
3 medium tomatoes, cut into wedges

Directions

In a blender or food processor, combine parsley, chives, garlic, salt and pepper. Cover and process until finely chopped. Add oil and vinegar; mix well. Transfer to a bowl; cover and refrigerate. When ready to serve, add tomatoes and gently toss to coat.

Vera Cruz Tomatoes

Ingredients

4 firm ripe tomatoes
3 slices bacon
1/4 cup chopped onion
8 ounces fresh spinach, stems
snipped
1/2 cup sour cream
1/4 teaspoon hot pepper sauce
salt to taste
1/2 cup shredded Mexican cheese
blend

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease an 8x8 inch baking dish.

Cut tops from tomatoes; remove seeds and membranes. Place tomato shells upside down on paper towels to drain until filling.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, reserve drippings. Crumble bacon and set aside. Return 2 tablespoons of drippings to skillet.

Cook onion in the bacon drippings until tender, about 5 minutes. Stir in spinach; cook and stir until wilted, about 2 minutes. Remove from heat. Stir in sour cream, reserved crumbled bacon, and hot pepper sauce.

Sprinkle tomato shells with salt; fill evenly with bacon and spinach mixture. Place tomatoes in prepared baking dish.

Bake in preheated oven until hot, 20 to 25 minutes. Remove, and top evenly with the shredded cheese. Return to the oven; bake until cheese is melted, about 5 minutes.

Italian Stewed Tomatoes

Ingredients

24 large tomatoes - peeled,
seeded and chopped
1 cup chopped celery
1/2 cup chopped onion
1/4 cup chopped green bell
pepper
2 teaspoons dried basil
1 tablespoon white sugar

Directions

In a large saucepan over medium heat, combine tomatoes, celery, onion, bell pepper, basil and sugar. Cover and cook for 10 minutes, stirring occasionally to prevent sticking.

Tomato and Rosemary Pasta

Ingredients

1 1/2 tablespoons vegetable oil
1/2 onion, diced
1 clove garlic
1/4 pound mushrooms, diced
1/4 green bell pepper, seeded and diced
1 cup diced fresh tomatoes
1 1/2 teaspoons dried rosemary
salt and pepper to taste
2 tablespoons tomato paste
2 cups beef broth
8 ounces uncooked spaghetti
1/2 cup all-purpose flour

Directions

Heat the oil in a skillet over medium heat, and cook the onion and garlic until tender. Mix in mushrooms, green bell pepper, and tomatoes. Season with rosemary, salt, and pepper. Stir in tomato paste and beef broth. Reduce heat to low, cover, and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain.

Mix the flour into the sauce to thicken. Serve sauce over the cooked pasta.

Baked Stuffed Tomatoes

Ingredients

6 slices bacon
6 medium tomatoes
1/2 cup chopped green bell pepper
1/4 cup grated Parmesan cheese
1/3 cup croutons
salt and pepper to taste
6 sprigs parsley

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch baking dish.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. While bacon is cooking, wash tomatoes and slice off stem ends. Gently scoop out pulp, leaving a 1/2 inch wall. Finely chop pulp and place 1/3 cup of it in a medium bowl. You may discard remaining pulp.

Stir crumbled bacon, green pepper, cheese, croutons, and salt and pepper into tomato pulp. Spoon an equal amount of mixture into each hollowed out tomato. Place stuffed tomatoes into prepared baking dish.

Bake in preheated oven for 20 to 25 minutes, until heated through. Garnish with parsley sprigs.

Best Fried Green Tomatoes

Ingredients

4 large green tomatoes
2 eggs
1/2 cup milk
1 cup all-purpose flour
1/2 cup cornmeal
1/2 cup bread crumbs
2 teaspoons coarse kosher salt
1/4 teaspoon ground black pepper
1 quart vegetable oil for frying

Directions

Slice tomatoes 1/2 inch thick. Discard the ends.

Whisk eggs and milk together in a medium-size bowl. Scoop flour onto a plate. Mix cornmeal, bread crumbs and salt and pepper on another plate. Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.

In a large skillet, pour vegetable oil (enough so that there is 1/2 inch of oil in the pan) and heat over a medium heat. Place tomatoes into the frying pan in batches of 4 or 5, depending on the size of your skillet. Do not crowd the tomatoes, they should not touch each other. When the tomatoes are browned, flip and fry them on the other side. Drain them on paper towels.

Tomato Shrimp Ceviche

Ingredients

1 medium cucumber, peeled and diced
1 large avocado, diced
3/4 cup diced red onion
3/4 cup chopped green onion
1 1/2 pounds cooked small shrimp
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1/2 cup water
2 teaspoons salt
1 teaspoon pepper
1 teaspoon garlic salt
hot pepper sauce to taste
salt to taste

Directions

Combine the cucumber, avocado, red onion, green onion, and shrimp in a large bowl. Pour in the tomato sauce, tomato paste, and water, mix well, thinning with additional water if needed. Season to taste with salt, pepper, garlic salt, and hot pepper sauce. Cover, and refrigerate for one hour.

Green Tomato Pie II

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 cups sliced green tomatoes
1 cup white sugar
1 tablespoon butter
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Mix sugar, flour, cinnamon, and nutmeg together. Sprinkle over sliced tomatoes, coating them. Pour into pastry lined dish. Dot with butter or margarine. Cover with second crust, fluting edges. Cut three or four slits in top to allow steam to escape.

Bake at 375 degree F (190 degrees C) for 35 to 40 minutes.

Creole Stuffed Tomatoes

Ingredients

6 large tomatoes
1/2 teaspoon salt
2 cups cooked long-grain rice
1/2 pound sliced bacon, cooked and crumbled
3/4 cup shredded Cheddar cheese
1/2 cup finely chopped onion
1/4 cup minced fresh parsley
1 egg, beaten
1/2 teaspoon pepper
1 pound cooked small shrimp
1/4 cup dry bread crumbs
2 tablespoons butter or margarine, melted

Directions

Cut a thin slice off the top of each tomato; scoop out the discard pulp. Sprinkle salt inside the tomatoes; invert on paper towels to drain. In a large bowl, combine the rice, bacon, cheese, onion, parsley, egg and pepper. Fold in shrimp. Spoon into tomatoes. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Combine bread crumbs and butter; sprinkle over the tomatoes. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

Spicy Roasted Tomato Sauce

Ingredients

1 clove garlic, peeled
5 serrano peppers
1/2 onion, cut into 4 wedges
10 roma (plum) tomatoes
sea salt to taste

Directions

Cover a large griddle or skillet with aluminum foil and heat on the stove over medium-high heat. Roast the garlic, serrano peppers, onion, and tomatoes on the hot griddle, turning frequently, until lightly blackened, but not burned, about 5 minutes for the garlic, 10 minutes for the peppers and onions, and 15 minutes for the tomatoes. Set the vegetables aside to cool.

Blend the garlic, peppers, onion, tomatoes, and salt in a blender or food processor until smooth. Store covered in the refrigerator for up to 1 week.

Cilantro, Avocado, Tomato, and Feta Salad

Ingredients

8 roma (plum) tomatoes, diced
3 jalapeno peppers, seeded and diced
3 bunches green onion, sliced
4 ounces crumbled garlic and herb feta cheese
4 avocados - peeled, pitted and diced
2 tablespoons fresh lemon juice
3 bunches cilantro, chopped
salt and ground black pepper to taste

Directions

Combine the tomatoes, jalapeno peppers, green onion, and feta cheese in a large bowl; toss together. Add the diced avocado; drizzle the lemon juice over the avocado to keep it from turning brown. Stir in the cilantro. Season with salt and pepper. Mix well and serve.

Sauerkraut and Tomato Stew

Ingredients

1 onion, chopped
1 green bell pepper, chopped
1 tablespoon olive oil
2 (28 ounce) cans stewed tomatoes
3 cups water
1 cup uncooked long-grain white rice
1 (20 ounce) can sauerkraut with juice
1 pound kielbasa sausage, sliced thin
salt and pepper to taste

Directions

In a large pot over medium heat, saute the onion and green bell pepper in the oil for 5 to 10 minutes, or until the onion is translucent.

Pour in the tomatoes, water and rice. Raise heat to high and bring to a boil, then reduce heat to low and simmer for 20 minutes.

Stir in the sauerkraut and sausage, stirring thoroughly, and let simmer for 20 more minutes. Season with salt and pepper to taste.

Cream of Tomato

Ingredients

6 ripe tomatoes
2 cups milk
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon white sugar
1/4 cup milk
1/4 teaspoon baking soda
1 pinch dried basil
1 pinch dried oregano
1 pinch dried marjoram

Directions

In a saucepan, heat the tomatoes and cut them in small pieces. (If you use the fresh ones, put the tomatoes into a boiling bath until the peel cracks. Peel them and proceed the same way)

Heat the 2 cups of milk in another saucepan.

Mix flour, salt, pepper, sugar and 1/4 cup milk in a small dish until smooth. Stir the flour mixture into the simmering milk until it thickens. DO NOT BOIL.

Stir the baking soda into the hot tomatoes. When the fizzing slows down, add slowly to the hot milk. Simmer a few minutes, adding basil, oregano, and marjoram to taste.

Note: If you want a creamy cream of tomato, you will have to put your tomatoes through a sieve or a food processor before you mix them with the milk.

Sun Dried Tomato Focaccia

Ingredients

1 cup water
3 cups bread flour
2 tablespoons dry milk powder
3 1/2 tablespoons white sugar
1 teaspoon salt
3 tablespoons margarine
2 teaspoons active dry yeast
1/2 cup chopped sun-dried tomatoes
2 tablespoons olive oil
2 tablespoons Parmesan cheese
2 teaspoons dried rosemary, crushed
1 teaspoon garlic salt
1 cup shredded mozzarella cheese

Directions

Place water, flour, powdered milk, sugar, salt, butter or margarine, tomatoes, and yeast into bread machine in the order suggested by the manufacturer. Set to Dough cycle, and start the machine. Dough will be 1/2 pound.

When the bread machine has finished the Dough cycle, take the dough out. Knead for 1 minute by hand. Place in an oiled bowl, and turn a few times to coat the surface of the dough. Cover with a damp cloth, and let rise for 15 minutes in a warm place.

Dust a 10 x 15 inch baking tray with cornmeal. Roll out dough to fit the pan. Make indentations in the dough with your finger tips. Brush top surface with oil, and cover with a damp cloth. Allow to rise for 30 minutes.

Sprinkle with parmesan, rosemary, garlic salt, and mozzarella.

Bake at 400 degree F (205 degrees C) for 15 minutes, or until nicely browned. Cool slightly, and cut into squares for serving.

Easy Tomato Chicken Marsala

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves - cut into bite size pieces
1 teaspoon Italian-style seasoning
1 teaspoon garlic powder
1/2 teaspoon dried sage
2 (14 ounce) cans stewed tomatoes, drained
2 tablespoons dry brown gravy mix
1/4 cup Marsala wine

Directions

Heat oil in a large skillet over medium high heat. Add chicken and saute for about 5 minutes, until browned. Season with Italian-style seasoning, garlic powder and sage and saute for another 10 minutes, until chicken is almost cooked through and juices run clear.

Pour tomatoes and liquid over chicken, then add gravy mix and wine and stir all together. Reduce heat to low and simmer for about 20 minutes. Serve hot over cooked rice, if desired.

Asian Tomato Beef

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed
Tomato Soup
1/3 cup soy sauce
1/3 cup vinegar
1 1/2 teaspoons garlic powder
1/4 teaspoon ground black
pepper
1 (3 pound) boneless beef round
steak, cut into strips
6 cups broccoli flowerets
Hot cooked rice

Directions

Stir the soup, soy sauce, vinegar, garlic powder, black pepper and beef in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 7 to 8 hours* or until the beef is fork-tender.

Stir in the broccoli. Increase the heat to HIGH. Cover and cook for 15 minutes or until the broccoli is tender-crisp. Serve the beef mixture with the rice.

Chicken and Artichoke Pizza with Fresh Tomatoes

Ingredients

3 TysonB® Fresh Boneless,
Skinless Chicken Breasts
1 (6 ounce) jar marinated artichoke
hearts, undrained
1 large clove garlic, minced
1 (10 ounce) package prebaked
pizza crust
4 Roma tomatoes, sliced
1/2 teaspoon dried basil leaves
1 1/2 cups shredded mozzarella
cheese

Directions

Preheat oven to 425 degrees F. Wash hands. Cut chicken into 3/4-inch pieces. Wash hands and cutting board. Drain artichoke hearts, reserving liquid. Coarsely chop artichoke hearts.

Place artichoke liquid in large nonstick skillet and bring to boil over medium-high heat. Cook until most of liquid has evaporated, about 1 minute. Add chicken and garlic to skillet. Cook chicken 3 to 5 minutes or until done (internal temp 170 degrees F). Stir in artichoke hearts. Remove from heat.

Place pizza crust on baking sheet; top evenly with tomato slices. Top with chicken mixture; sprinkle with basil. Top with cheese. Bake 12 to 17 minutes or until hot and cheese is melted.

SERVING SUGGESTION: Cut pizza into wedges and serve with tossed salad. Refrigerate leftovers.

Grilled Mediterranean Greek Pizza with Sundried

Ingredients

1 (12 ounce) package al fresco®
All Natural Sun Dried Tomato with
Basil Chicken Sausage
1 (14 ounce) package baked pizza
crust (such as Boboli)
2 tablespoons garlic flavored olive
oil
2/3 cup pizza sauce
1 cup shredded Italian cheese
blend, reduced fat
1/3 cup crumbled feta cheese with
basil and tomato
1 1/2 teaspoons dried oregano

Directions

Preheat grill on medium setting.

Place sausages on an oiled grill rack, set 4 to 5 inches over heat. Grill, using the direct grill method, turning links with tongs, until cooked throughout, about 7 to 9 minutes or until the internal temperature reaches 165 degrees F. Cool slightly and cut into 1/4 to 1/2-inch slices.

Brush both sides of pizza crust with olive oil. Gently place pizza crust, top-side down on grill rack. Grill for 2 to 3 minutes until crust is warm. Turn crust over.

Quickly spread pizza sauce on cooked side of pizza crust, then arrange sliced sausage on top of crust. Sprinkle with cheese and oregano. Grill over direct medium heat. Cover with grill lid or tent with foil.

Grill for 8 to 10 minutes or until toppings are warm and cheese has melted. Cut into wedges and serve.

Avocado Tomato Salad

Ingredients

2 Hass Avocados from Mexico,
diced small
1 pint cherry tomatoes, quartered
3 tablespoons sweet onion, diced
small
1 jalapeno, finely chopped
3 tablespoons cilantro, chopped
2 tablespoons extra virgin olive oil
2 tablespoons fresh lime juice
Salt to taste
1 head baby red romaine lettuce,
trimmed and left as whole leaves
1 medium head frisee, washed
and chopped
1 bunch watercress, washed and
chopped

Directions

Combine all ingredients in a large bowl, gently mix, and season with salt to taste. If preferred, add more cilantro and fresh lime juice to taste.

Refrigerate for thirty minutes prior to serving.

Just before serving, toss salad with romaine, frisee and watercress. Season to taste with salt and fresh black pepper. Serve immediately.

Spicy Chicken in Tomato-Coconut Sauce

Ingredients

2 cups uncooked basmati rice
1 quart water
1 teaspoon salt
1 teaspoon onion powder
1 teaspoon olive oil
4 chicken leg quarters
1 onion, chopped
2 fresh jalapeno peppers, seeded and chopped
1 (14 ounce) can coconut milk
1 cup water
1 (10 ounce) can diced tomatoes and green chiles
1 (6 ounce) can Italian-style tomato paste
2 tablespoons ground cumin
2 tablespoons garam masala
1 tablespoon brown mustard seed
2 tablespoons cayenne pepper
2 teaspoons salt
4 cubes chicken bouillon
8 wedges lime
1/2 cup sour cream

Directions

Bring the rice and 1 quart water to a boil in a pot. Season with 1 teaspoon salt and onion powder. Cover, reduce heat to low, and simmer 20 minutes.

Heat the oil in a skillet, and brown the chicken on all sides. Set chicken aside, and mix in the onion and jalapenos. Cook until tender. Pour in the coconut milk and 1 cup water, and stir in diced tomatoes with green chiles and tomato paste. Season with cumin, garam masala, mustard seed, cayenne pepper, and 2 teaspoons salt. Dissolve bouillon cubes in the mixture. Bring to a boil. Return chicken to skillet, and continue cooking 10 minutes, or until chicken juices run clear.

Remove chicken from skillet, cool enough to handle, and remove meat from bones. Return meat to skillet. Serve mixture over the cooked rice. Garnish with lime wedges, and top each serving with a dollop of sour cream.

Tomato Enchilada Bake

Ingredients

3 cups cooked chicken meat
1 cup sour cream
1 (14.5 ounce) can diced tomatoes
1 teaspoon chili powder
1/4 cup chopped onion
2 green onions, chopped
1 tomato, diced
1 (6.5 ounce) can canned tomato sauce
1/2 cup salsa
2 teaspoons chili powder
1/4 teaspoon dried oregano
1/4 teaspoon dried parsley
8 (8 inch) flour tortillas
6 ounces shredded Cheddar cheese
1 (2 ounce) can chopped black olives, drained

Directions

In a large bowl combine the chicken, sour cream, canned diced tomatoes, 1 teaspoon chili powder, chopped onion, green onion, and fresh diced tomato. Mix well and set aside.

In a medium saucepan combine tomato sauce, salsa, 2 teaspoons chili powder, oregano and parsley. Bring to a boil, then reduce heat to low and simmer for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Fill tortillas with chicken mixture and fold together, laying snugly in a lightly greased 9x13 inch baking dish. Pour simmered sauce over the top, then sprinkle with shredded cheese and chopped olives.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until cheese is melted and bubbly.

Tomato Tossed Salad

Ingredients

6 cups shredded lettuce
2 medium tomatoes, cut into
wedges
1/4 cup oil and vinegar salad
dressing
1 teaspoon snipped chives
1/4 teaspoon dried thyme

Directions

Place lettuce and tomatoes in a salad bowl. Combine salad dressing, chives and thyme; drizzle over salad and toss gently.

Dilly Tomato and Beet Salad

Ingredients

1/4 cup safflower oil
2 tablespoons walnut oil
2 tablespoons olive oil
2 tablespoons red wine vinegar
1 tablespoon lemon juice
1/4 cup minced fresh dill weed
salt and pepper to taste

2 tomatoes, diced
1 stalk celery, chopped
1 green onion, chopped
1 (15 ounce) can red beets,
drained and chopped

Directions

In a bowl, whisk together the safflower oil, walnut oil, olive oil, red wine vinegar, lemon juice, and dill. Season with salt and pepper.

In a separate bowl, toss together the tomatoes, celery, green onion, and beets. Toss with the dressing mixture just before serving.

Greek Pasta with Tomatoes and White Beans

Ingredients

2 (14.5 ounce) cans Italian-style
diced tomatoes
1 (19 ounce) can cannellini beans,
drained and rinsed
10 ounces fresh spinach, washed
and chopped
8 ounces penne pasta
1/2 cup crumbled feta cheese

Directions

Cook the pasta in a large pot of boiling salted water until al dente.

Meanwhile, combine tomatoes and beans in a large non-stick skillet. Bring to a boil over medium high heat. Reduce heat, and simmer 10 minutes.

Add spinach to the sauce; cook for 2 minutes or until spinach wilts, stirring constantly.

Serve sauce over pasta, and sprinkle with feta.

Spanish Green Beans and Tomatoes

Ingredients

2 tablespoons olive oil
2 cloves garlic, crushed
2 pounds fresh green beans, cut
into 1-inch lengths
3 cups canned diced tomatoes
with their juice
1 tablespoon chopped fresh
chives
3 tablespoons pine nuts
2 tablespoons lemon juice
1 bay leaf
salt and pepper, to taste

Directions

Heat oil in a large saucepan over medium heat. Add garlic; cook and stir until fragrant, about 2 minutes. Reduce heat if garlic begins to brown. Add green beans, then continue to cook and stir until bright green but not quite tender, about 4 minutes.

Mix in tomatoes, lemon juice and pine nuts, and season with chives, bay leaf, salt and pepper. Bring to a boil, stirring often. Reduce heat and simmer gently uncovered for 25 to 30 minutes. Remove and discard bay leaf before serving.

Tomato Pie II

Ingredients

1 (9 inch) unbaked pie crust
5 large tomatoes, peeled and sliced
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon dried basil
1/4 teaspoon garlic powder
3/4 cup mayonnaise
1 1/4 cups shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Bake pie crust in preheated oven for 10 minutes.

Cover bottom of pie crust with a layer of tomato slices. In a small bowl, mix together salt, pepper, basil, and garlic powder. Sprinkle half of mixture over tomato slices. Layer remaining tomato slices in pie crust. Sprinkle with the rest of seasoning mixture. In a medium bowl, mix together mayonnaise and cheese. Spread mixture evenly over top of pie.

Reduce oven to 350 degrees F (175 degrees C). Bake pie for 35 minutes.

Chickpea and Tomato Soup

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes
1 (15 ounce) can garbanzo beans,
drained and rinsed
4 cups water
1 cube chicken bouillon, crumbled
1 tablespoon chopped fresh
rosemary
salt and pepper to taste

Directions

In a large saucepan over medium heat, cook garlic in oil 1 minute. Stir in tomatoes and cook 2 minutes. Stir in garbanzo beans, water, bouillon cube, rosemary, salt and pepper. Simmer, covered, 10 minutes.

Tomato-Curry Lentil Stew

Ingredients

1/2 cup dry lentils
1 cup water
5 ounces stewed tomatoes
1/8 cup chopped onion
2 stalks celery, chopped, with leaves
1/4 teaspoon curry powder
3 cloves garlic, minced
salt to taste
ground black pepper to taste

Directions

Combine lentils and water, bring to a boil.

Lower heat to simmer, add tomatoes, onion, and celery. Cover and let simmer 45 minutes. Check every 15 minutes to stir, and add water if necessary. Add spices last 15 minutes to taste. Taste and re-spice if necessary before serving.

Tortellini Salad with Grilled Tomato Vinaigrette

Ingredients

1 pound rainbow tortellini pasta, uncooked
3 roma (plum) tomatoes
1 tablespoon tomato paste
1 clove garlic, minced
3 tablespoons red wine vinegar
3 tablespoons balsamic vinegar
2 teaspoons Dijon-style prepared mustard
1 teaspoon honey
1/3 cup olive oil
1/3 cup vegetable oil
salt and pepper to taste
3/4 cup shredded provolone cheese
3 ounces hard salami, diced
2/3 cup sliced celery
1/4 cup sliced black olives
1/2 cup red bell pepper, diced
1 tablespoon red onion, diced
1/4 cup chopped fresh parsley
1 teaspoon chopped fresh rosemary
1 tablespoon fresh lemon juice
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Preheat oven broiler and place halved tomatoes on a sheet pan 6 inches from the broiler. Broil skin side up until the skin is wrinkled and partially blackened.

Place the tomatoes in a food processor and add the tomato paste, garlic, red wine vinegar, balsamic vinegar, mustard and honey. Blend until smooth. With the processor running, add the olive oil and vegetable oil in a thin steady stream. Season with salt and pepper.

In a large bowl, combine the tortellini, cheese, salami, celery, olives, bell pepper, onion, parsley, rosemary and lemon juice. Gently toss and drizzle with vinaigrette to coat. Season with salt and pepper and serve immediately. Best served at room temperature.

Peanut and Tomato Stew

Ingredients

1 tablespoon vegetable oil
1 small onion, finely chopped
1/2 small red onion, finely
chopped
6 cloves garlic, chopped
2 green bell peppers, diced
1/3 cup crushed peanuts
4 large tomatoes, coarsely
chopped
1 1/2 cups water
onion salt to taste
garlic salt to taste
ground cayenne pepper to taste

Directions

Heat oil in a medium saucepan over medium heat. Saute white and red onion, garlic, bell pepper and peanuts for 2 to 3 minutes. Stir in tomatoes, water, onion salt, garlic salt and cayenne pepper; bring to a boil. Reduce heat to low and simmer at least 30 minutes; simmering for 1 1/2 hours is optimal.

Cheesy Rice 'n Tomatoes

Ingredients

1 tablespoon vegetable oil
1/2 cup chopped onions
2 cups Minute® White Rice,
uncooked
2 cups chicken broth
2 plum tomatoes, chopped
1 (8 ounce) package cream
cheese
1/4 cup shredded Parmesan
cheese
1 tablespoon fresh parsley,
chopped

Directions

Heat oil in medium saucepan on medium heat. Add onions; cook and stir 3 minutes or until tender.

Stir in rice, broth and tomatoes. Bring to boil. Reduce heat to low; simmer 3 minutes.

Add cheeses and parsley; stir until blended. Remove from heat. Let stand, covered, 5 minutes before serving.

Carrot, Tomato, and Spinach Quinoa Pilaf

Ingredients

2 teaspoons olive oil
1/2 onion, chopped
1 cup quinoa
2 cups water
2 tablespoons vegetarian chicken-flavored bouillon granules
1 teaspoon ground black pepper
1 teaspoon thyme
1 carrot, chopped
1 tomato, chopped
1 cup baby spinach

Directions

Heat the olive oil in a sauce pan over medium heat; cook and stir the onion in the hot oil until translucent, about 5 minutes. Lower the heat, stir in quinoa, and toast, stirring constantly, for 2 minutes. Stir in the water, bouillon granules, black pepper, and thyme; raise heat to high and bring to a boil. Cover, reduce heat to low, and simmer for 5 minutes.

Stir in the carrots. Cover and simmer until all water is absorbed, about 10 more minutes. Turn off the heat, add the tomatoes and spinach, and stir until the spinach is wilted and the tomatoes have given off their moisture, about 2 minutes.

Tomato Chops I

Ingredients

- 4 pork chops
- 1 pinch garlic salt
- 1 tablespoon vegetable oil
- 1 onion, chopped
- 2 stalks chopped celery, with leaves
- 12 ounces tomato paste
- 1 (15 ounce) can tomato sauce
- 3 cups water

Directions

Season pork chops with garlic salt to taste. In a large skillet, heat oil over medium high heat. Add chops and brown in oil for about 4 to 6 minutes each side. Remove from skillet and set aside.

In the same skillet, saute onion and celery until translucent. Add tomato paste and heat through, stirring, until liquid is bubbling. Add tomato sauce and heat through, stirring, until bubbling. Add water to thin sauce. Return chops to skillet, reduce heat to very low and let simmer until meat is very tender and sauce thickens (about 1 1/2 to 2 hours), adding water as needed.

PHILLY Bacon and Tomato Presto Pasta

Ingredients

8 slices bacon
1/2 cup cherry tomatoes
1 (250 g) tub PHILADELPHIA Herb
& Garlic Cream Cheese Spread
1 cup milk
1/2 cup KRAFT 100% Grated
Parmesan Cheese
salt and pepper
6 cups cooked penne pasta

Directions

Cook 8 slices chopped bacon in a fry pan for 5 min. or until bacon is crisp, stirring occasionally. Drain off fat. Stir in 1/2 cup cherry tomatoes.

Add 1 tub (250g) Philadelphia Herb and Garlic Cream Cheese Spread, 1 cup milk and 1/2 cup Kraft Grated Parmesan; mix well. Cook until hot and bubbly, stirring frequently.

Stir in 6 cups hot cooked penne pasta.

Instant Tomato Chutney

Ingredients

4 large ripe tomatoes, chopped
2 teaspoons dry mustard powder
1 teaspoon ground turmeric
2 cloves garlic, peeled (optional)
1 teaspoon fenugreek seeds
2 dried red chile peppers
2 teaspoons salt
1 teaspoon vegetable oil
1 teaspoon chili powder (optional)

Directions

In a microwave-safe dish, combine the tomatoes, mustard powder, turmeric, garlic, fenugreek, chilies, salt, oil and chili powder. Cook on high power for 3 minutes, or until tomatoes are hot and wilted. Remove the garlic cloves and dried chilies, mix well and serve.

Turkey Cutlets with Tomato Sauce

Ingredients

2 tablespoons all-purpose flour
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 pound turkey breast cutlets
2 teaspoons butter or margarine
MUSHROOM TOMATO SAUCE:
1 cup sliced fresh mushrooms
1 1/2 teaspoons canola oil
2 garlic cloves, minced
1/4 teaspoon dried rosemary,
crushed
2 medium tomatoes - peeled,
seeded and chopped
2 tablespoons dry white wine or
chicken broth
1 teaspoon brown sugar
salt and pepper to taste
1 teaspoon butter or margarine
1 tablespoon minced fresh basil
1 1/2 teaspoons lemon juice
2 tablespoons minced fresh
parsley

Directions

In a large resealable plastic bag, combine the flour, salt if desired and pepper. Add the cutlets, two at a time and shake to coat. In a skillet, cook cutlets in butter for 2-3 minutes on each side or until lightly browned.

Meanwhile, in a skillet, saute mushrooms in oil until tender. Add garlic and rosemary; cook and stir for 1 minute. Add the tomatoes, wine or broth, brown sugar, salt if desired and pepper; cook and stir for 5 minutes. Stir in butter and basil. Serve cutlets with sauce. Sprinkle with lemon juice and parsley.

Tomato Chops II

Ingredients

1 large chopped onion
1 large chopped green bell pepper
4 thick cut pork chops
1/2 cup all-purpose flour for coating
salt and pepper
32 ounces canned tomato sauce

Directions

In a large skillet saute onion and bell pepper in oil until tender. Remove from skillet.

Coat pork chops with flour, salt and pepper then add to skillet and brown on both sides.

Add onions and peppers to pork chops in skillet. Pour tomato sauce over all of it and simmer for 15 or 20 minutes until pork chops are fully cooked and tender.

Kathy's Baked Stuffed Tomatoes

Ingredients

1 (15 ounce) can garbanzo beans
4 ounces trimmed arugula
1 tablespoon minced garlic
1/4 cup crumbled feta cheese
5 tablespoons grated Parmesan
cheese, divided
1/4 cup olive oil
4 tomatoes, tops and pulp
removed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a blender or food processor, blend the garbanzo beans, arugula, garlic, feta cheese, 4 tablespoons Parmesan cheese, and olive oil until smooth.

Place tomatoes in an 8x8 inch baking dish. Stuff the tomatoes with the garbanzo bean mixture. Sprinkle with remaining Parmesan cheese.

Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

Broccoli-Stuffed Tomatoes

Ingredients

1 1/2 cups chopped fresh broccoli
4 medium tomatoes
1 teaspoon lemon juice
1 small onion, chopped
1 tablespoon butter or stick margarine
2 tablespoons all-purpose flour
1/2 cup 2% milk
1/4 cup chicken broth
2 tablespoons grated Parmesan cheese
1/2 teaspoon dried basil
1/4 teaspoon salt
1/8 teaspoon pepper
1 egg white

Directions

In a saucepan, bring broccoli and 1 in. of water to a boil. Reduce heat; cover and simmer for 3-4 minutes or until crisp-tender. Drain and set aside. Cut a 1/2-in. slice off the top of each tomato; with a spoon or melon baller, hollow out each tomato, leaving a 1/2-in. shell. Discard pulp. Sprinkle 1/4 teaspoon lemon juice into each tomato; place upside down on paper towel for 10 minutes to drain.

Meanwhile, in a skillet, saute onion in butter until tender. In a bowl, combine the flour, milk and broth until smooth. Stir into onion mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in Parmesan cheese, basil, salt, pepper and reserved broccoli. In a mixing bowl, beat the egg white until stiff peaks form. Fold into broccoli mixture.

Place the tomatoes in an ungreased 8-in. square baking dish. Spoon the broccoli mixture into each tomato, mounding in the center. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean and the tops are golden brown.

Tempting Tomato Cups

Ingredients

3 large tomatoes
1/2 cup crushed saltines
1/3 cup chopped celery
1/3 cup chopped green pepper
1/4 cup chopped onion
1/4 cup mayonnaise
1/2 teaspoon garlic salt
1/8 teaspoon pepper
Sliced ripe olives

Directions

Cut a thin slice from the top of each tomato. Leaving a 1/4-in.-thick shell, scoop out pulp (discard pulp or save for another use). Invert tomatoes onto paper towels to drain. In a bowl, combine cracker crumbs, celery, green pepper, onion, mayonnaise, garlic salt if desired and pepper; mix well. Spoon into tomatoes. Refrigerate until serving. Garnish with olives if desired.

Zucchini, Tomato and Provolone Bake

Ingredients

1 pound zucchini squash
1/4 cup prepared pesto
1/4 teaspoon ground black pepper
1 cup panko bread crumbs, divided
1 pound plum tomatoes, cut into 1/4-inch slices
8 slices SARGENTO® Sliced Reduced Sodium Provolone Cheese

Directions

Wash zucchini but do not dry. Cut crosswise into 1/4-inch thick slices; transfer to a microwave-safe casserole dish. Cover with lid. Cook in microwave oven 3 to 4 minutes or until crisp-tender. Drain in colander; rinse with cold water to stop cooking. Transfer to clean kitchen towel or paper towels to dry. Toss zucchini with pesto sauce and pepper.

Sprinkle 1/2 cup breadcrumbs in bottom of 8 or 9-inch baking dish. Spoon half of zucchini mixture evenly over crumbs. Arrange half of tomato slices over zucchini; top with 4 slices cheese. Repeat layering with remaining zucchini mixture, tomatoes, cheese and breadcrumbs.

Bake in a preheated 375 degrees F 25 to 30 minutes or until golden brown.

Tomato Basil Chicken

Ingredients

2 cups olive oil for frying
2 eggs, beaten
1/2 cup bread crumbs
6 skinless, boneless chicken breast halves
1 pint grape tomatoes, sliced
1 medium onion, diced
1 cup chopped fresh basil
salt and pepper to taste
1/4 cup balsamic vinegar, or to taste
1/4 cup olive oil, or to taste

Directions

Heat 2 cups olive oil in a skillet over medium heat. Place the eggs and bread crumbs in 2 separate bowls. Dip chicken in the eggs then in the bread crumbs to coat. Place chicken in the skillet, and fry until golden brown and juices run clear. Drain on paper towels.

In a bowl, mix the tomatoes, onion, and basil. Season with salt and pepper, and drizzle with balsamic vinegar and olive oil. Spoon over the fried chicken to serve.

Beefy Tomato Pasta Soup

Ingredients

1 pound ground beef
2 medium green peppers, cut into 1-inch pieces
1 medium onion, cut into chunks
2 garlic cloves, minced
5 cups water
2 (14.5 ounce) cans diced Italian tomatoes, undrained
1 (6 ounce) can tomato paste
1 tablespoon brown sugar
2 teaspoons Italian seasoning
1 teaspoon salt
1/4 teaspoon pepper
2 cups uncooked spiral pasta
Croutons

Directions

In a Dutch oven or soup kettle, cook the beef, green peppers, onion and garlic over medium heat until meat is no longer pink; drain. Add the water, tomatoes, tomato paste, brown sugar, Italian seasoning, salt and pepper. Bring to a boil. Add pasta. Cook for 10-14 minutes or until pasta is tender, stirring occasionally. Serve with croutons if desired.

Fried Green Tomatoes II

Ingredients

1/3 cup bread crumbs
1/2 teaspoon white sugar
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup vegetable oil
1 pound green tomatoes, sliced
1/2 inch thick

Directions

Stir together bread crumbs, sugar, salt and pepper.

Coat tomatoes in the crumb mixture.

Heat oil in a large frying pan over medium-high heat. Fry tomatoes for 2 minutes on each side. Drain on paper towels.

Fresh Tomato Basil Sauce

Ingredients

8 pounds tomatoes, seeded and diced
1/4 cup chopped fresh basil
1 large onion, minced
3 cloves garlic, minced
1/2 cup olive oil
salt and pepper to taste

Directions

In large saucepan, cook tomatoes and basil over medium-low heat until tomatoes are soft.

Meanwhile, in medium skillet, saute onion and garlic in olive oil until onions are translucent.

Add onion mixture to tomato mixture and add salt and pepper. Let simmer on low heat for 2 hours or until thick.

Roasted Tomato Salsa I

Ingredients

12 roma (plum) tomatoes
2 cloves garlic, unpeeled
1 small onion, quartered
1 jalapeno chile pepper
1 1/2 tablespoons olive oil
1 teaspoon ground cumin
1/4 teaspoon salt
3 tablespoons fresh lime juice
1/4 cup chopped fresh cilantro

Directions

Preheat the broiler.

In a medium baking dish, place roma (plum) tomatoes, garlic, onion and jalapeno chile pepper. Drizzle with olive oil.

Checking often, broil 5 to 10 minutes, or until outsides of vegetables are charred.

Remove vegetables from heat. Remove and discard tomato cores, jalapeno stem and garlic skins.

In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.

Baked Haddock with Spinach and Tomatoes

Ingredients

1 tablespoon butter
1 cup thinly sliced onion
2 (10 ounce) packages chopped frozen spinach, thawed and squeezed dry
1/4 teaspoon freshly grated nutmeg
1/2 teaspoon salt
1 1/2 pounds haddock fillets
1 (14.5 ounce) can diced Italian plum tomatoes, juices reserved
1/2 teaspoon dried thyme
1/4 teaspoon dried tarragon
1 tablespoon butter
1 tablespoon minced onion
1 teaspoon cornstarch

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter a 2-quart casserole or baking dish large enough to hold haddock fillets in a single layer.

Melt 1 tablespoon of the butter in a skillet over medium heat and cook the onion slices, stirring occasionally, until soft, about 5 minutes. Stir in spinach and nutmeg and cook for about 3 minutes.

Arrange haddock fillets in baking dish. Spoon equal portions of the spinach mixture between the fillets. Spoon drained tomatoes around fillets and sprinkle with the thyme, tarragon and salt.

Bake, uncovered, for 20 to 25 minutes or until fish flakes easily with a fork.

While fish is baking, make the sauce. If necessary add enough water to reserved tomato liquid to make 1 cup. In the skillet, melt the remaining 1 tablespoon butter over medium heat. Stir in the minced onion and cook until soft, about 5 minutes. Add 3/4 cup of the tomato juice to the onions. Bring mixture to a boil. Whisk the cornstarch into the remaining 1/4 cup juice, then add to the skillet. Reduce heat and simmer, stirring, until sauce thickens slightly. Pour sauce over baked fillets and serve.

Marinated Green Beans with Olives, Tomatoes,

Ingredients

2 pounds fresh green beans, trimmed
1/4 cup olive oil
2 cloves garlic, minced
1 cup kalamata olives, pitted and sliced
2 tomatoes, seeded and chopped
2 tablespoons red wine vinegar
1 tablespoon chopped fresh oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 (8 ounce) package crumbled feta
1 bunch fresh oregano sprigs

Directions

Bring a large pot of salted water to a boil over medium heat and drop in the green beans; cook until slightly tender, but still crisp, 8 to 10 minutes. Immediately drain the green beans and plunge into ice water to stop the beans from cooking further. Drain the beans and place them in a shallow serving dish.

Heat the olive oil in a skillet over medium heat. Cook garlic in the oil for about 30 seconds. Remove the skillet from the heat. Stir in the olives, tomatoes, vinegar, oregano, salt, and pepper. Pour mixture over green beans. Toss together until beans are evenly coated. Sprinkle feta cheese over the top and garnish with oregano sprigs. Chill at least 3 hours before serving.

Carrie's Artichoke and Sun-dried Tomato Pasta

Ingredients

1 (8 ounce) package fresh fettuccine
4 tablespoons butter
3 cloves garlic, crushed
1 (8 ounce) package sliced mushrooms
1/2 medium onion, chopped
10 ounces marinated artichoke hearts
2/3 (8 ounce) jar sun-dried tomatoes, packed in oil
1 (2 ounce) can sliced black olives, drained
1 teaspoon black pepper
1 ripe tomato, chopped
2 tablespoons lemon juice
1 cup dry white wine
1 cup Parmesan cheese

Directions

Cook pasta in boiling water until done. Drain.

Melt butter over medium heat in a large saucepan. Saute onions, mushrooms, and garlic until tender. Stir in sun-dried tomatoes, olives, artichoke hearts, wine, and lemon juice. Bring to a boil; cook until liquid is reduced by a third, about 4 minutes.

Toss pasta with sauce. Top with tomatoes and cheese, add pepper to taste, and serve.

Fresh Corn and Tomato Casserole

Ingredients

4 slices bacon
8 ears fresh corn
1/4 cup butter
1 teaspoon salt
2 large tomatoes, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until crisp and evenly brown; drain. Chop bacon, and set aside.

Cut corn from cobs. There should be about 4 or 5 cups of corn kernels. Melt butter in a large skillet over medium heat. Add the corn, and cook for about 5 minutes, stirring constantly. Stir in the bacon and salt, and remove from heat.

Spread a layer of the corn mixture into the bottom of a 2-quart casserole dish, then layer with tomatoes. Repeat layers twice, ending with tomatoes on the top.

Bake uncovered in preheated oven for 30 minutes, or until corn is tender.

Plum Tomato and Escarole Salad with Parmesan

Ingredients

2 cups escarole - torn, rinsed and dried
2 cups romaine lettuce - torn, washed and dried
2 cups Bibb lettuce, rinsed and torn
12 slices plum tomato
1/2 cup balsamic vinegar
1 tablespoon olive oil
1 tablespoon grated Parmesan cheese
2 cloves garlic, minced
1 tablespoon lemon juice
1/4 cup low fat, low sodium chicken broth
salt and pepper to taste

Directions

In a salad bowl, combine the escarole, romaine, bibb lettuce and tomatoes.

Whisk together the vinegar, olive oil, cheese, garlic lemon juice, chicken broth and salt and pepper. Pour over salad, toss and serve.

French Onion Tomato Soup

Ingredients

4 cups thinly sliced onions
1 garlic clove, minced
2 tablespoons butter or margarine
1 (46 ounce) can tomato juice
2 teaspoons beef bouillon granules
3 tablespoons lemon juice
2 teaspoons dried parsley flakes
2 teaspoons brown sugar
6 slices French bread, toasted
2 cups shredded mozzarella cheese

Directions

In a large saucepan, saute onions and garlic in butter until tender. Add the tomato juice, bouillon, lemon juice, parsley and brown sugar. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally.

Ladle soup into 10-oz. ovenproof soup bowls or ramekins. Top with French bread; sprinkle with cheese. Broil 4-6 in. from the heat for 2-3 minutes or until cheese is bubbly.

Tomato Bacon Salad

Ingredients

1 (2.1 ounce) package Bob Evans® Express Fully Cooked Bacon
6 cups mixed torn salad greens
1 pint grape tomatoes cut in half
1/2 small red onion, thinly sliced
1 cup Italian salad dressing
1/4 cup crumbled blue cheese

Directions

Prepare bacon according to package directions. Crumble into small pieces. Place salad greens into serving bowl. Top with tomatoes, onion and bacon. Drizzle with Italian dressing and blue cheese.

Chicken and Fresh Tomato Slow Cooker Stew

Ingredients

5 potatoes, peeled and cubed
1 1/2 cups chopped fresh tomato
1 cup sliced carrot
1 onion, chopped
2 bay leaves
3 large skinless boneless chicken breast halves
2 (8 ounce) cans tomato sauce
1 (14.5 ounce) can chicken broth
1 1/2 teaspoons Italian seasoning
1/4 teaspoon red pepper flakes
water, as needed

Directions

Combine the potatoes, tomato, carrot, onion, and bay leaves in a slow cooker. Place the chicken breasts atop the vegetables. Stir the tomato sauce, chicken broth, and Italian seasoning in a bowl; pour over the chicken breasts. Add water as needed to assure the chicken is completely covered. Cook on Low for 6 hours. Remove the chicken breasts and cut into bite sized chunks and return to slow cooker. Continue cooking until the vegetables are tender, another 1 to 2 hours.

Lulu's Tomato Hot Pot

Ingredients

1 cup small seashell pasta
1 (16 ounce) can whole peeled tomatoes, chopped
1 pound Italian sausage, cut into 1/2 inch pieces
1 (15 ounce) can Italian tomato sauce
7 cups beef stock
1 cup chopped onion
1 clove garlic, minced
1 cup sliced carrots
1 teaspoon dried basil
1 teaspoon dried oregano
2 cups sliced zucchini
1 cup sliced fresh mushrooms
1 large green bell pepper, diced
1/4 cup chopped fresh parsley
1 1/2 cups sliced dill pickles

Directions

Cook pasta in a large pot of boiling water until al dente. Drain.

Combine tomatoes, sausages, tomato sauce, stock, onion, garlic, carrots, basil, and oregano in a large pot. Simmer over medium low heat for 30 minutes.

Add zucchini, mushrooms, green pepper, parsley, pickles and cooked pasta; simmer for 1 hour, adding water as necessary.

Eggs with Tomatoes

Ingredients

2 tablespoons sunflower seed oil
4 large tomatoes, sliced
1 (6 ounce) can tomato paste
1 teaspoon ground cumin
1 teaspoon ground allspice
1 teaspoon salt
4 eggs, beaten

Directions

Heat the sunflower seed oil in a large skillet over medium heat. Stir in the tomatoes, and evenly coat in the oil. Mix in the tomato paste, and season with cumin, allspice, and salt. Cover, and cook until the tomatoes are tender, about 10 minutes.

Pour the eggs over the tomato mixture. Cover, and continue cooking 10 minutes, or until the eggs are no longer runny.

Tomato Peach Chutney

Ingredients

2 1/2 cups chopped seeded
peeled fresh tomatoes
2 cups chopped, peeled fresh
peaches
1 cup chopped green pepper
1 cup packed brown sugar
3/4 cup sugar
3/4 cup white vinegar
1/2 cup golden raisins
1/2 cup chopped onion
1 teaspoon curry powder
1/2 teaspoon ground ginger

Directions

In a large saucepan, combine all ingredients. Cook over medium heat for 1 hour or until thickened, stirring frequently. Ladle hot chutney into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 20 minutes in a boiling-water bath.

Tomato and Basil Pasta Sauce

Ingredients

3 tablespoons extra virgin olive oil
1 large onion, chopped
2 cloves garlic, crushed
2 (14.5 ounce) cans tomatoes, chopped
1/4 teaspoon red pepper flakes, or to taste
2 teaspoons balsamic vinegar
2 teaspoons white sugar
3/4 cup basil leaves, torn into pieces
salt and ground black pepper to taste

Directions

Heat the olive oil in a skillet over medium heat; cook the onion and garlic in the hot oil until tender, about 5 minutes. Stir the tomatoes, red pepper flakes, vinegar, and sugar into the onion and garlic mixture; bring to a boil, reduce heat to low, and simmer until the flavors blend to your liking, 45 to 60 minutes. Stir the basil into the sauce; season with salt and pepper.

Sun-Dried Tomato Dip

Ingredients

1/4 cup oil-packed sun-dried tomatoes, drained and chopped
8 ounces cream cheese, room temperature
1/2 cup sour cream
1/4 cup mayonnaise
2 cloves garlic, minced
hot pepper sauce to taste
3/4 teaspoon salt
3/4 teaspoon freshly ground black pepper
1/4 cup fresh basil

Directions

In a food processor, mix the sun-dried tomatoes, cream cheese, sour cream, mayonnaise, garlic, hot pepper sauce, salt, and pepper. Process until well-blended. Add basil, and continue processing until smooth. Chill at least 1 hour in the refrigerator before serving.

Cherry Tomato Corn Salad

Ingredients

1/4 cup minced fresh basil
3 tablespoons olive oil
2 teaspoons lime juice
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups frozen corn, thawed
2 cups cherry tomatoes, halved
1 cup chopped seeded peeled cucumber

Directions

In a jar with a tight-fitting lid, combine the basil, oil, lime juice, sugar, salt and pepper; shake well. In a large bowl, combine the corn, tomatoes and cucumber. Drizzle with dressing and toss to coat. Refrigerate until serving.

Homemade Tomato Sauce I

Ingredients

- 10 ripe tomatoes
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 onion, chopped
- 1 green bell pepper, chopped
- 2 carrots, chopped
- 4 cloves garlic, minced
- 1/4 cup chopped fresh basil
- 1/4 teaspoon Italian seasoning
- 1/4 cup Burgundy wine
- 1 bay leaf
- 2 stalks celery
- 2 tablespoons tomato paste

Directions

Bring a pot of water to a boil. Have ready a large bowl of iced water. Plunge whole tomatoes in boiling water until skin starts to peel, 1 minute. Remove with slotted spoon and place in ice bath. Let rest until cool enough to handle, then remove peel and squeeze out seeds. Chop 8 tomatoes and puree in blender or food processor. Chop remaining two tomatoes and set aside.

In a large pot or Dutch oven over medium heat, cook onion, bell pepper, carrot and garlic in oil and butter until onion starts to soften, 5 minutes. Pour in pureed tomatoes. Stir in chopped tomato, basil, Italian seasoning and wine. Place bay leaf and whole celery stalks in pot. Bring to a boil, then reduce heat to low, cover and simmer 2 hours. Stir in tomato paste and simmer an additional 2 hours. Discard bay leaf and celery and serve.

Pesto, Goat Cheese, and Sun-dried Tomatoes

Ingredients

4 tablespoons pesto
1 (9 inch) unbaked pie crust
4 tablespoons crumbled goat cheese
3 eggs
1/2 cup half-and-half cream
1 tablespoon all-purpose flour
8 oil-packed sun-dried tomatoes, drained and cut into strips
salt and freshly ground black pepper to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Spread pesto evenly in the bottom of the pie crust. Sprinkle goat cheese over pesto.

In a large bowl, beat together eggs, half-and-half cream, and flour. Season with salt and pepper. Pour over goat cheese in pie crust. Arrange sun-dried tomatoes on top.

Bake in preheated oven for 30 minutes, or until done.

Southern Style Tomato Gravy

Ingredients

1 (1 pound) package bacon
1 teaspoon butter
2 tablespoons flour
2 (28 ounce) cans whole tomatoes
2 teaspoons salt
4 teaspoons ground black pepper
1 (3 ounce) package cream cheese, softened (optional)
1/2 cup heavy cream

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Reserving the drippings in the pan, remove the bacon to a paper towel-lined plate to drain.

Stir the butter and flour into the bacon drippings. Scrape the browned bits of food off of the bottom of the pan with a wooden spoon; cook and stir together until beginning to thicken, about 3 minutes. Stir the tomatoes into the mixture, using the spoon to break the tomatoes into small pieces while cooking; season with salt and pepper. Add the cream cheese and heavy cream; reduce heat to medium-low and simmer, stirring frequently, until hot and thick, about 10 minutes.

Tomato Spinach and Basil Soup

Ingredients

2 tablespoons butter
1 large yellow onion, chopped
1 teaspoon minced garlic
1 1/2 cups milk
1 (28 ounce) can tomato puree
1 tablespoon white sugar
2 cups fresh spinach, torn
1/4 cup chopped fresh basil
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon grated Parmesan cheese

Directions

Melt butter in a large saucepan over medium heat. Saute onion and garlic for 3 minutes. Stir in milk and cook for 2 minutes, stirring occasionally. Stir in tomato puree and sugar. Mix well, cover and bring to a boil over high heat. Reduce heat to low and simmer, covered, for 5 minutes. Add spinach, basil, salt and pepper and simmer, uncovered, for 2 minutes, stirring occasionally. Sprinkle with parmesan cheese, if desired.

Meat Bones Tomato Soup

Ingredients

1 1/2 pounds pork spareribs
3 tomatoes, diced
1 potato, peeled and diced
1 large carrot, diced
1 onion, diced
1 teaspoon salt
5 cups water

Directions

In a deep skillet over medium heat, cook spareribs in water to cover until meat begins to fall from the bone, 1 hour. Drain.

In a large pot over medium heat, combine tomatoes, potato, carrot, onion, salt and 5 cups water. Place the ribs in the pot, bring to a boil, then reduce heat and simmer 20 minutes, until vegetables are soft.

No Tomato Chili

Ingredients

2 1/2 pounds lean ground beef
salt to taste
1 medium onion, chopped
1 green bell pepper, seeded and chopped (optional)
3 cloves garlic, pressed
1/4 cup Worcestershire sauce
5 tablespoons chili powder
2 teaspoons ground cumin
2 teaspoons dried oregano
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can cannellini beans, rinsed and drained
2 (12 ounce) bottles chile sauce
1 (14 ounce) can beef broth
2 cups shredded Cheddar cheese
1/4 cup chopped jalapeno pepper (optional)

Directions

Crumble the ground beef into a soup pot over medium-high heat. Cook and stir until browned. Drain off the grease, and season with salt to taste. Add the onion, bell pepper, and garlic; cook and stir for about 3 minutes. Reduce the heat to medium, and season with Worcestershire sauce, chili powder, cumin and oregano. Cook and stir for another 5 minutes.

Reduce heat to low, and stir in the chili sauce, beef broth, kidney beans and cannellini beans. Cover, and simmer for about 35 minutes. Ladle into bowls to serve, and top with shredded Cheddar cheese and jalapeno.

Cream of Tomato Gorgonzola Soup

Ingredients

1 (26 ounce) can tomato soup
2 (14.5 ounce) cans Italian-style
diced tomatoes, undrained
1/2 cup water
1 cup milk
4 ounces crumbled Gorgonzola
cheese
2 tablespoons minced garlic
1 tablespoon dried basil
1 teaspoon onion powder

Directions

Combine the tomato soup, diced tomatoes, water, and milk in a large saucepan over medium heat. Stir in Gorgonzola cheese, garlic, basil, and onion powder. Reduce heat to low; simmer 15 to 20 minutes, stirring often.

Roasted Garlic Zucchini and Tomatoes

Ingredients

2 zucchini cut in half lengthwise,
then cut into 1/2-inch half moons
2 cups quartered ripe tomatoes
1/2 onion, minced
3 cloves garlic, minced
1/2 teaspoon crushed red pepper
flakes
1/4 cup olive oil
salt and pepper to taste
1/2 cup grated Parmesan cheese
1 tablespoon chopped fresh basil

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a 9x13 inch baking dish.

Combine the zucchini, tomatoes, onion, garlic, and red pepper flakes in the prepared baking dish. Drizzle with the olive oil, season with salt and pepper, and mix well.

Place in preheated oven. Roast until vegetables are tender and slightly golden, about 18 minutes. Remove from oven; sprinkle with the Parmesan cheese and basil.

Steamed Mussels with Fennel, Tomatoes, Ouzo,

Ingredients

1 tablespoon olive oil
2 shallots, finely chopped
4 cloves garlic, finely chopped
1 bulb fennel - trimmed, cored
and thinly sliced
1 large tomato, cubed
1/2 cup white wine
1/4 cup ouzo
1/2 cup heavy cream
4 pounds mussels, cleaned and
debearded
1/3 cup fresh basil leaves, torn
salt to taste

Directions

Heat olive oil in a medium saucepan over medium heat. Stir in shallots and garlic, and cook until tender. Stir in fennel and tomato, and continue cooking about 5 minutes.

Mix white wine, ouzo, and heavy cream into the saucepan, and bring to a boil. Gradually stir in mussels, 1/2 the basil, and salt.

Cover saucepan, and continue cooking about 5 minutes, until the mussels have opened. Garnish with remaining basil to serve.

Tomato-Bacon Gravy

Ingredients

5 slices bacon
3 tablespoons vegetable oil
2 tablespoons all-purpose flour
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes

Directions

Place the bacon in a large, deep skillet and cook over medium heat, turning occasionally, until evenly browned and crisp, about 15 minutes. Remove the bacon to cool, leaving the drippings in the skillet.

Stir the vegetable oil and flour into the bacon drippings. Cook and stir until the flour has turned nearly as brown as the bacon, about 5 minutes. Stir in the onions and cook until the onions soften and turn translucent, about 5 minutes; stir in the stewed tomatoes, breaking them apart with your spoon. Crumble the cooked bacon into the tomatoes and bring to a simmer. Reduce heat to medium-low and simmer until the gravy has reduced to your desired thickness, about 10 minutes.

Salmon with Tomatoes

Ingredients

1 cup uncooked long grain white rice
2 cups water
2 1/2 tablespoons garlic oil
2 (6 ounce) fillets salmon
salt and pepper to taste
1/2 teaspoon dried dill weed
1/4 teaspoon paprika to taste
2 fresh tomatoes, diced
1 1/2 teaspoons minced garlic
1 teaspoon lemon juice
3 tablespoons chopped fresh parsley
1/4 cup grated Parmesan cheese
2 tablespoons butter
4 dashes hot pepper sauce

Directions

In a medium saucepan, bring the rice and water to a boil. Reduce heat to low, cover, and cook 20 minutes.

Heat the garlic oil in a skillet over medium heat. Season the salmon with salt, pepper, dill, and paprika, and cook in the hot oil 1 to 2 minutes on each side, until tender enough to break apart. Break salmon into cubes with a spatula or fork. Mix in the tomatoes, garlic, and lemon juice. Continue cooking until salmon is easily flaked with a fork.

Mix the parsley, Parmesan cheese, butter, and hot pepper sauce into the skillet, and continue cooking 1 to 2 minutes, until well mixed. Serve over the cooked rice.

Garlic and Tomato Tilapia

Ingredients

4 cloves garlic, crushed or to taste
1 cup peeled, seeded, and diced tomato
5 tablespoons sour cream
salt and pepper to taste
2 tilapia fillets

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, mash together the garlic and tomato. Stir in the sour cream and season with salt and pepper. Place the fish fillets in a shallow baking dish.

Bake fish for 10 minutes in the preheated oven, until about halfway done. Remove from the oven, and pour the tomato sauce over it. Return to the oven, and cook for 10 more minutes, or until fish flakes easily with a fork.

Owen's Mozzarella And Tomato Salad

Ingredients

4 large tomatoes
4 tablespoons olive oil
ground black pepper to taste
10 ounces mozzarella cheese,
thickly sliced
8 leaves fresh basil, torn into
strips

Directions

Chop tomatoes in half, then slice finely; arrange on four plates. Trickle a tablespoon of olive oil over each serving, and sprinkle with black pepper. Lay slices of cheese over tomatoes, and strips of basil over cheese. Cover with plastic wrap, and refrigerate for 30 minutes before serving.

Pasta with Tuna, Sun-Dried Tomatoes, Artichoke

Ingredients

1 (16 ounce) package linguine pasta
1/4 cup olive oil, divided
1/2 cup diced onion
2 tablespoons chopped fresh thyme
1 1/2 pounds fresh tuna steaks, cubed
1/2 cup dry white wine
2 cups chicken stock
1/4 cup fresh lemon juice
1 tablespoon lemon zest
1/2 cup chopped oil-packed sun-dried tomatoes
3/4 cup sliced marinated artichoke hearts
salt and freshly ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat 2 tablespoons olive oil in a large saucepan over medium-high heat, and cook the onion 4 minutes, until tender. Mix in the thyme, and continue cooking 2 minutes, until onion is golden brown. Set aside onion and thyme. Place the tuna in the saucepan, and cook 2 to 3 minutes, until browned. Set aside, and keep warm.

Heat the remaining oil in the saucepan. Return the onion and thyme to saucepan, and stir in the white wine. Cook until reduced by about 1 tablespoon. Mix in the chicken stock, lemon juice, and lemon zest. Reduce heat to medium, and continue cooking 10 minutes, until reduced to about 3/4 cup.

Mix the sun-dried tomatoes and artichoke hearts into the saucepan, and cook just until heated through. Return tuna to the saucepan, and cook to desired doneness. Toss the cooked pasta into the saucepan. Season with salt and pepper.

Fried Green Tomatoes

Ingredients

1 cup all-purpose flour
1 teaspoon salt
1 teaspoon pepper
5 green tomatoes, sliced 1/2 inch thick
1 cup crushed saltine crackers
2 eggs, beaten
1/2 cup butter

Directions

In a small bowl, stir together the flour, salt and pepper. Place the crushed saltine crackers in another bowl, and the beaten eggs in a third bowl.

Melt the butter in a large skillet over medium heat. Dip each tomato slice in the egg to coat, then in the flour mixture. Dip the floured tomato slice back into the egg, and then into the cracker crumbs. Place the coated tomato slices in the hot skillet, and fry until golden brown on each side, about 3 to 5 minutes per side. Add more butter to the pan, if necessary. Serve hot!

Roasted Pecan Couscous with Sun Dried

Ingredients

2/3 cup pecan pieces
1 tablespoon butter
1 1/2 cups quartered fresh button mushrooms
1 onion, chopped
1 tablespoon minced fresh garlic
2 teaspoons butter
1 1/4 cups water
1 (5.8 ounce) box couscous
1 (8.5 ounce) bottle sun-dried tomato pesto
1/3 cup finely grated Parmesan cheese, or more to taste
salt and ground black pepper to taste

Directions

Spread the pecan pieces onto a baking sheet and place in a cold oven.

Heat the oven to 350 degrees F (175 degrees C) to begin roasting the pecans. Roast until aromatic, 20 to 30 minutes.

Melt 1 tablespoon butter in a large skillet over medium heat. Cook the mushrooms, onion, and garlic in the melted butter until softened, 5 to 7 minutes. Transfer to a bowl and set aside.

Return the skillet to the heat. Melt 2 teaspoons butter in the skillet. Stir the water into the butter; bring to a boil. Put the couscous in a glass bowl; pour the butter and water mixture over the couscous. Immediately cover the bowl with plastic wrap and allow to sit until the couscous absorbs all of the moisture, 7 to 10 minutes. Fluff with a fork. Stir the toasted pecans, the mushroom mixture, the pesto, and Parmesan cheese through the couscous. Season with salt and pepper to serve.

Bacon Tomato Chowder

Ingredients

3 bacon strips, diced
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 dash ground nutmeg
1 (14.5 ounce) can chicken broth
3/4 cup canned diced tomatoes,
with juices
2/3 cup half-and-half cream

Directions

In a saucepan, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. Discard drippings. In same pan, melt butter. Stir in flour and nutmeg until smooth. Gradually whisk in broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in tomatoes; heat through. Reduce heat; stir in tomatoes; heat through. Reduce heat; stir in cream. Heat through (do not boil). Add bacon.

Italian Tomato Pasta Salad

Ingredients

1 (8 ounce) package angel hair pasta
1/2 cup zesty Italian dressing
2 tomatoes, chopped
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 4 to 5 minutes or until al dente; drain and place into a large serving bowl. Toss with dressing and tomatoes. Top with Parmesan and serve.

Scalloped Basil Tomatoes

Ingredients

16 plum tomatoes
2 cups cubed crustless French bread (1/2 inch cubes)
1 tablespoon olive or canola oil
1 tablespoon sugar
3 garlic cloves, minced
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 cup thinly sliced fresh basil leaves
3 tablespoons shredded Parmesan cheese

Directions

Peel tomatoes and cut into 1/2-in. cubes; drain. In a large nonstick skillet, cook bread in oil over medium heat for 5-7 minutes or until lightly browned. Add the tomatoes, sugar and garlic; cook and stir for 5 minutes. Stir in the salt, pepper and basil. Pour into a 1-1/2-qt. baking dish. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 35-40 minutes or until bubbly.

Tomato Pasta Toss

Ingredients

1 1/2 cups uncooked bow tie pasta
1 medium tomato, chopped
1 garlic clove, minced
1 teaspoon olive or vegetable oil
salt and pepper to taste
2 tablespoons shredded Parmesan cheese

Directions

Cook pasta according to package directions. In a bowl, combine the tomato, garlic, oil, salt and pepper. Drain pasta and add to tomato mixture. Sprinkle with Parmesan cheese; toss to coat. Serve immediately.

PHILLY Sundried Tomato and Garlic Dip

Ingredients

1 (250 g) tub PHILADELPHIA
Cream Cheese Spread
1/2 cup MIRACLE WHIP Dressing
2 tablespoons finely chopped
fresh chives
1 clove garlic, minced
1 teaspoon freshly ground black
pepper
1/2 cup sundried tomatoes
packed in oil, drained, chopped

Directions

Mix all ingredients except tomatoes until well blended. Stir in tomatoes.

Serve with Christie Crackers and cut-up fresh vegetables.

German Tomato Pie

Ingredients

2 tomatoes, sliced
4 ounces mozzarella cheese,
sliced
1/2 teaspoon dried Italian
seasoning

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Arrange the tomato slices in a single layer in the bottom and up the sides of a deep dish pie pan. Arrange slices of mozzarella cheese in the center. Sprinkle with the Italian seasoning.

Bake for 5 minutes in the preheated oven, or until the cheese is melted. Serve hot or cold.

Swiss Chard with Garbanzo Beans and Fresh

Ingredients

2 tablespoons olive oil
1 shallot, chopped
2 green onions, chopped
1/2 cup garbanzo beans, drained
salt and pepper to taste
1 bunch red Swiss chard, rinsed
and chopped
1 tomato, sliced
1/2 lemon, juiced

Directions

Heat olive oil in a large skillet. Stir in shallot and green onions; cook and stir for 3 to 5 minutes, or until soft and fragrant. Stir in garbanzo beans, and season with salt and pepper; heat through. Place chard in pan, and cook until wilted. Add tomato slices, squeeze lemon juice over greens, and heat through. Plate, and season with salt and pepper to taste.

Broccoli and Tomato Bake

Ingredients

1 tablespoon olive oil
1 small onion, thinly sliced
1 clove garlic, minced
1 small carrot, diced
1 stalk celery, diced
salt and ground black pepper
3/4 pound broccoli - cut into florets, stems peeled and sliced 1/4 inch thick
1 (15 ounce) can diced tomatoes
1 tablespoon chopped green olives
2 teaspoons maple syrup
1/4 cup crumbled goat cheese
1/4 cup Parmesan cheese

Directions

Heat olive oil in a skillet over medium heat. Add the onion and garlic; cook and stir until aromatic, about 3 minutes. Stir in the carrots and celery, season with salt and pepper, and continue cooking until the vegetables begin to soften, about 5 minutes.

Meanwhile, place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the broccoli, recover, and steam until bright green, 4 minutes. Remove the broccoli from the steamer and place in a 8x8 inch baking dish; set aside.

Preheat an oven to 375 degrees F (190 degrees C).

Pour the can of diced tomatoes and green olives into the skillet with the onion and carrot mixture. Stir and cook over medium-high heat until most of the sauce thickens, about 5 minutes. Mix in the maple syrup, season with salt and pepper to taste, and cook and stir for 3 minutes.

Pour the sauce over the broccoli in the 8x8 inch baking dish. Evenly distribute the goat cheese and Parmesan cheese over the broccoli and sauce.

Bake in preheated oven until the cheese begins to brown, about 20 minutes.

Double Tomato Bruschetta

Ingredients

6 roma (plum) tomatoes, chopped
1/2 cup sun-dried tomatoes,
packed in oil
3 cloves minced garlic
1/4 cup olive oil
2 tablespoons balsamic vinegar
1/4 cup fresh basil, stems
removed
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
1 French baguette
2 cups shredded mozzarella
cheese

Directions

Preheat the oven on broiler setting.

In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for 10 minutes.

Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown.

Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese.

Broil for 5 minutes, or until the cheese is melted.

Emily's Easy Sausage and Spicy Tomato Dip

Ingredients

1 (16 ounce) package pork
sausage
1 (15 ounce) can diced tomatoes
with mild green chilies, undrained
2 (8 ounce) packages cream
cheese, room temperature

Directions

Cook the sausage in a skillet over medium heat until evenly browned and no longer pink. Drain. Reduce heat to low, and stir in the tomatoes and cream cheese until evenly blended. Cook just until heated through. Serve warm.

Versatile Tomato Sauce

Ingredients

3 tablespoons olive oil
1 onion, chopped
4 cloves garlic, minced
1 pound lean ground beef
2 (29 ounce) cans tomato sauce
1 (14.5 ounce) can stewed tomatoes
1/2 pound pepperoni sausage, sliced
1 green bell pepper, chopped
1 (4.5 ounce) can mushrooms, drained and chopped
1/4 teaspoon garlic salt
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon onion powder
1/4 teaspoon dried oregano
1/4 teaspoon Italian seasoning

Directions

In a medium skillet over medium heat, warm oil and saute onions and garlic until caramelized; set aside.

In a large skillet over medium heat, cook ground beef until almost browned. Add onions and garlic and cook for 3 minutes.

In a large pot over medium heat, combine tomato sauce and stewed tomatoes; bring to a boil and then reduce heat. Simmer sauce for 15 minutes.

Stir pepperoni, ground beef mixture and green peppers into sauce; cover and simmer for 30 minutes.

Stir in mushrooms, garlic salt, salt, ground black pepper, onion powder, oregano and Italian seasoning. Simmer for 10 minutes and serve.

Fresh Tomato Zucchini Soup

Ingredients

2 1/2 tablespoons olive oil
1 medium zucchini, cubed
1 clove garlic, minced
8 large tomatoes, cored
1 small sweet onion, chopped
1 tablespoon chopped fresh red chile pepper
1 (14 ounce) can vegetable broth
1 tablespoon dried tarragon
2 teaspoons dried dill weed
1 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Heat the oil in a skillet over medium heat. Cook and stir the zucchini and garlic in the skillet until lightly browned. Remove from heat, and set aside.

In a blender or food processor, puree the tomatoes, onion, and chile pepper, leaving a few small chunks.

In a large pot, mix the tomato puree and vegetable broth. Season with tarragon, dill, salt, and pepper. Bring to a boil, reduce heat to low, and mix in the zucchini and garlic. Cover, and cook 45 minutes.

Eggplant and Tomato Packets

Ingredients

1 eggplant, peeled and halved lengthwise
1 tomato, halved
1 pinch garlic salt
ground black pepper to taste
2 teaspoons olive oil
2 sheets heavy duty aluminum foil

Directions

Preheat an outdoor grill for medium heat.

Place one eggplant half and one tomato half on each sheet of aluminum foil. Sprinkle with garlic salt and black pepper. Drizzle with the olive oil. Fold the foil up to form packets.

Grill the packets until the eggplant and tomato are very tender, about 15 minutes.

Hearty Tomato Rice Soup

Ingredients

1 (14.5 ounce) can beef broth
1 quart water
1/3 cup tomato paste
1 teaspoon minced garlic
2 bay leaves
4 cubes beef bouillon
1 pinch freshly ground black pepper to taste
1/2 cup uncooked long grain white rice
1 cup shredded Cheddar cheese (optional)

Directions

In a pot over medium heat, mix the beef broth, water, tomato paste, garlic, and bay leaves. Stir in the beef bouillon until dissolved. Season with pepper. Bring to a boil, and mix in the rice. Reduce heat to low, cover, and cook 25 minutes, until rice is tender. Remove bay leaves, and serve warm with a sprinkling of Cheddar cheese.

Shrimp and Corn Chowder with Sun-Dried

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Potato Soup
1 1/2 cups half-and-half
2 cups whole kernel corn
2 tablespoons sun-dried tomatoes
cut into strips
1 cup small or medium peeled and
deveined cooked shrimp
2 tablespoons chopped fresh
chives
ground black pepper

Directions

Heat the soup, half-and-half, corn and tomatoes in a 3-quart
saucepan over medium heat to a boil. Reduce the heat to low. Cook
for 10 minutes.

Stir in the shrimp and chives and cook until the mixture is hot and
bubbling. Season with the black pepper.

Tomato-Topped Sole

Ingredients

1 small onion, thinly sliced
1 tablespoon olive or vegetable oil
1 (6 ounce) fillet sole or catfish
1/8 teaspoon salt
Dash pepper
1 plum tomato, sliced
2 tablespoons butter or margarine,
melted
1/8 teaspoon garlic salt
2 tablespoons minced fresh
parsley

Directions

In a small skillet, saute onion in oil until tender. Transfer to a greased 1-qt. baking dish. Place fillet over onions. Sprinkle with salt and pepper. Top with tomato slices. Combine butter and garlic powder; pour over tomato. Sprinkle with parsley.

Bake, uncovered, at 350 degrees F for 14-18 minutes or until fish flakes easily with a fork.

Eggplant Tomato Bake

Ingredients

1/2 cup all-purpose flour
1/2 cup dry bread crumbs
2 tablespoons Italian seasoning
2 eggs
2 tablespoons water
1 small eggplant, sliced into 1/4 inch rounds
1 tablespoon peanut oil
1 (14 ounce) jar spaghetti sauce
1 cup ricotta cheese
1 cup grated Parmesan cheese
1 tomato, thinly sliced
1 (8 ounce) package angel hair pasta

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a plastic bag, combine the flour, bread crumbs and Italian seasoning. Shake to mix. In a shallow bowl, whisk together the eggs and water. Heat the oil in a large skillet over medium-high heat. There should be enough oil to thinly coat the bottom of the skillet. Dip the eggplant slices in egg, then place in the bag and shake to coat. Fry the slices in the skillet until golden brown on each side. Remove, and drain on paper towels.

Spread a thin layer of spaghetti sauce in the bottom of a 9 inch square baking dish. Cover with the eggplant slices, then top with more sauce. Mix together the ricotta cheese and Parmesan cheese; spread over the eggplant. Spread sauce over the cheese, and top with tomato slices. Cover with more sauce, and spread remaining cheese over the top.

Bake for 30 minutes in the preheated oven, or until cheese is melted and sauce is bubbling.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the pasta, and cook for about 3 minutes, or until tender. Drain. Serve the eggplant tomato bake over pasta.

Roasted Roma Tomatoes and Garlic

Ingredients

8 roma (plum) tomatoes, halved
12 cloves garlic, peeled
4 tablespoons olive oil
1/4 cup chopped fresh basil
leaves
salt and pepper to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the tomato halves in a shallow baking dish in which they can all fit in snugly side by side. Insert the whole cloves of garlic in between the tomatoes. Brush olive oil over the top and sprinkle with basil. Season with salt and pepper.

Bake uncovered for 35 to 45 minutes, until tomatoes have softened and are sizzling in the pan with the edges slightly charred. Serve while hot.

Zucchini Tomato Soup I

Ingredients

8 cups chopped tomatoes
4 cups water
2 (1.25 ounce) packages beef with onion soup mix
1 onion, chopped
1 green bell pepper, chopped
6 zucchinis, cubed
2 teaspoons dried oregano
1/4 tablespoon garlic powder
salt to taste
2 pounds ground beef
2 cups macaroni

Directions

In a large stock pot combine tomatoes, water, soup mix, onion, green bell pepper and zucchini. Season with oregano, garlic powder and salt. Bring to a boil.

Using a saute pan brown ground beef and then add to stock pot. Add macaroni and cook until noodles and zucchini are tender, approximately 10 to 15 minutes.

Grilled Eggplant and Tomato Sandwiches with

Ingredients

1/2 cup Hellmann's® or Best Foods® Real Mayonnaise
3 tablespoons grated Romano cheese
1 teaspoon lemon juice
1/4 teaspoon coarsely ground black pepper
1 small eggplant*, cut into 1/2-inch-thick slices
4 tablespoons olive oil, divided
4 plum tomatoes
8 slices Italian bread or focaccia
Fresh basil leaves

Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise, cheese, lemon juice and pepper. Season, if desired, with salt; refrigerate.

Brush eggplant slices on both sides with 2 tablespoons oil. Season, if desired, with salt and black pepper. Grill, turning once, 8 minutes or until slightly charred and tender.

Brush tomatoes with remaining 2 tablespoons oil and season, if desired, with salt and black pepper. Grill, turning once, 4 minutes or until charred and slightly softened. Remove and slice into quarters lengthwise.

Evenly spread bread with mayonnaise mixture, then top with basil, eggplant and tomatoes.

Summer Italian-Style Tomato Salad

Ingredients

6 slices Wonder® Classic White Sandwich Bread
2 large, ripe tomatoes
2 thin slices red onion, halved and separated into rings
1/2 cup thinly sliced cucumber
2 tablespoons minced fresh basil
1/4 cup extra-virgin olive oil
3 tablespoons red wine vinegar
2 cloves garlic, minced
Salt and pepper, to taste
Torn romaine or crisp lettuce (optional)
Shredded Parmesan cheese (optional)

Directions

Cut bread into 3 strips; cut each strip into thirds, making 9 cubes. Arrange bread cubes in a single layer on a tray. Allow to stand at room temperature several hours, or overnight, until dry and crisp. Stir cubes once or twice to be sure they crisp evenly. Set aside.

Cut each tomato into wedges about 3/4 to 1-inch thick. Combine tomato wedges, red onion rings and sliced cucumber in a large salad bowl. Sprinkle with basil.

Whisk together oil, vinegar, garlic, salt and pepper. When ready to serve, drizzle dressing mixture over salad. Top with bread cubes and toss to combine. Spoon onto salad plates lined with torn romaine and garnish with Parmesan cheese if desired.

Zucchini Tomato Toss

Ingredients

4 cups thinly sliced zucchini
2 medium tomatoes, cut into wedges
1/4 cup thinly sliced green onions
3/4 cup white wine vinegar or cider vinegar
2/3 cup vegetable oil
1 garlic clove, minced
2 tablespoons sugar
1 teaspoon salt
1 teaspoon dried basil
1 dash pepper

Directions

In a serving bowl, combine the zucchini, tomatoes and onions. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over zucchini mixture and toss gently to coat. Cover and refrigerate for at least 2 hours. Serve with a slotted spoon.

Tomato Crostini with Fontina Cheese

Ingredients

1 large French baguette, cut into
1/2 inch slices
1 (14.5 ounce) can Italian-style
diced tomatoes, drained
1 (2.25 ounce) can sliced ripe
olives, drained
2 tablespoons chopped Italian
(flat-leaf) parsley
1 tablespoon balsamic vinegar
1 tablespoon olive oil
1/4 teaspoon crushed red pepper
24 small slices fontina or
provolone cheese

Directions

Heat oven to 350 degrees F.

Place baguette slices on a baking sheet. Bake for 8 to 10 minutes or until toasted, turning once.

Meanwhile, combine tomatoes, olives, parsley, vinegar, oil and red pepper in a medium bowl.

Place 1 cheese slice on each toasted baguette slice; return to the oven. Bake for 2 to 3 minutes or until the cheese begins to melt.

Top each with about 1 tablespoon of the tomato mixture. Serve immediately as an appetizer.

Tomato Barley Soup

Ingredients

1 cup chopped onions
1 cup chopped celery
1 cup chopped carrots
2 teaspoons minced garlic
2 tablespoons vegetable oil
2 1/2 cups water
2 tomatoes, diced
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1 (10.75 ounce) can chicken broth
1/4 cup uncooked barley
1/8 teaspoon ground black
pepper

Directions

In a large saucepan over medium heat, combine the onions, celery, carrots, garlic and oil and saute for 5 to 10 minutes, or until all vegetables are almost tender.

Then add the water, fresh tomatoes, canned tomatoes, chicken broth, barley and ground black pepper.

Stir thoroughly and bring to a boil. Reduce heat to low and simmer for 35 to 40 minutes, or until barley is tender.

French Tomato Soup

Ingredients

- 1 tablespoon butter
- 1 large onion, chopped
- 6 tomatoes, peeled and quartered
- 1 large potato, peeled and quartered
- 6 cups water
- 1 bay leaf
- 1 clove garlic, pressed
- 1 teaspoon salt
- 1/2 cup long-grain rice

Directions

Melt butter in a large saucepan over medium heat. Saute onions in butter until tender and lightly browned, about 10 minutes. Add tomatoes, and continue cooking for 10 more minutes, stirring frequently. Add the potato, and 2 cups of water. Season with the bay leaf, garlic and salt. Bring to a boil, then reduce heat and simmer, covered, for about 20 minutes.

Stir in the remaining water, and bring to a boil again. Discard bay leaf, and strain the solids from the broth, reserving both. Puree the vegetables in a food processor or blender, and stir them back into the broth. Bring to a boil, and add the rice. Cover and simmer over low heat for about 15 minutes, or until rice is tender. Serve hot.

Zucchini and Tomato Casserole

Ingredients

4 zucchini, cubed
3 tablespoons chopped fresh dill weed
ground black pepper to taste
1 tablespoon margarine, melted
2 large tomatoes, sliced
1 tablespoon chopped fresh basil leaves
3/4 cup grated Romano cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2-quart casserole dish.

Place zucchini in a pot fitted with a steamer basket over boiling water. Steam 5 minutes, or until tender but firm. Transfer to the casserole dish. Mix the dill, pepper, and margarine, and stir into the casserole dish, evenly coating zucchini. Layer tomato slices over zucchini, and sprinkle with basil and Romano cheese.

Bake 30 minutes in the preheated oven, until bubbly and golden brown.

Sun-Dried Tomato Cheesecake Squares

Ingredients

1 1/4 cups all-purpose flour
6 tablespoons butter
1 egg
1/2 cup oil-packed sun-dried tomatoes
1 tablespoon olive oil
6 cloves garlic, chopped
2 teaspoons chopped fresh oregano
3 eggs
16 ounces cream cheese
1 cup sour cream
1/2 cup chopped green onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

To Make Crust: In a medium bowl blend flour and butter or margarine until mixture resembles coarse crumbs. Add egg and blend just until dough begins to clump. Press dough onto the bottom of a lightly greased 9x13 inch baking dish (dough will be thin). Bake in the preheated oven for about 10 minutes, until lightly golden. Let cool and set aside (Note: Keep oven on at same heat.)

To Make Filling: Place tomatoes, reserved oil, garlic and oregano in a blender or food processor. Chop finely. Blend in eggs. Add cream cheese (should be room temperature) and blend all until smooth. Add sour cream and blend until all mixed together.

Transfer mixture to a medium bowl and stir in green onion. Season with salt and pepper to taste and pour filling into reserved crust. Bake in the preheated oven until filling puffs up and is light brown, about 20 minutes. Cool to room temperature and cut into squares. Serve.

Roasted Tomatoes with Garlic

Ingredients

4 cups grape tomatoes
4 cloves garlic, sliced
2 tablespoons olive oil
salt and pepper to taste

Directions

Preheat an oven to 450 degrees F (230 degrees C). Place a piece of aluminum foil over a baking sheet.

Place the tomatoes and garlic into a mixing bowl. Drizzle with olive oil, and toss until evenly coated. Season to taste with salt and pepper, then spread evenly onto the prepared baking sheet.

Bake the grape tomatoes in the preheated oven until the skins pop and start to brown, 15 to 20 minutes.

Creamy Shrimp Stuffed Cherry Tomatoes

Ingredients

2 pints cherry tomatoes
1/2 pound cooked shrimp -
peeled and deveined
1 (8 ounce) package cream
cheese, softened
1/4 cup mayonnaise
1/4 cup Parmesan cheese
2 teaspoons prepared horseradish
1 teaspoon lemon juice
salt and pepper to taste
1/4 cup chopped fresh parsley

Directions

Cut the top off each cherry tomato, and scoop out the pulp. Place the tomatoes upside down on paper towels to drain.

In a food processor, mix the shrimp, cream cheese, mayonnaise, Parmesan cheese, horseradish, and lemon juice. Season with salt and pepper. Blend until smooth.

With a pastry bag, pipe the shrimp mixture into the cherry tomatoes. Garnish with parsley, and refrigerate until serving.

Tomato Bread I

Ingredients

1 cup tomato juice
1 cup water
1 (.25 ounce) package instant yeast
1/4 cup vegetable oil
1/3 cup honey
1/4 cup chopped fresh parsley
1/4 cup chopped green onions
2 cloves garlic
1 carrot, shredded
1 teaspoon salt
6 cups bread flour

Directions

In a sauce pan, heat the tomato juice and water over a low heat until warm to the touch. Pour into a large warmed bowl, and add yeast and honey; stir to dissolve yeast. Allow to rest until yeast is creamy.

Mix in oil, parsley, onion, garlic, carrot, and salt. Add 1 cup of the flour, and stir until smooth. Add more flour, until a firm dough is formed. Knead five minutes on a lightly floured surface. Place dough in a greased bowl, and turn to coat the surface completely. Allow to rise in a warm place until doubled in size.

Punch down, and divide into halves. Form two loaves, and put into greased 9 x 5 inch loaf pans. Allow to rise for another 45 minutes, or until loaves have doubled in size.

Bake at 400 degrees F (220 degrees C) for about 30 minutes, until golden brown. Remove from pans to wire rack to cool.

Stuffed Tomatoes

Ingredients

2 large ripe tomatoes
1 (10 ounce) can diced tomatoes
with green chile peppers, partially
drained
1/2 cup dry bread crumbs
2/3 cup shredded Cheddar
cheese
1/4 pound smoked sausage, cut
into 1 inch pieces

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut the tops off of the tomatoes and use a knife to cut around the inside, separating the flesh from the skin. Scoop out the flesh. Place the tomatoes in a small baking dish. In a small bowl combine the canned tomatoes with the bread crumbs, 1/3 cup of cheese and the sausage; mix well. Spoon the mixture into the tomato skins and top with the remaining 1/3 cup of cheese.

Bake in preheated oven for 15 minutes.

Bacon and Tomato Cups

Ingredients

8 slices bacon
1 tomato, chopped
1/2 onion, chopped
3 ounces shredded Swiss cheese
1/2 cup mayonnaise
1 teaspoon dried basil
1 (16 ounce) can refrigerated
buttermilk biscuit dough

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a mini muffin pan.

In a skillet over medium heat, cook bacon until evenly brown. Drain on paper towels. Crumble bacon into a medium mixing bowl, and mix with tomato, onion, Swiss cheese, mayonnaise and basil.

Separate biscuits into halves horizontally. Place each half into cups of the prepared mini muffin pan. Fill each biscuit half with the bacon mixture.

Bake for 10 to 12 minutes in the preheated oven , or until golden brown.

Apple and Tomato Chutney

Ingredients

2 pounds apples - peeled, cored and sliced
2 cups water
1 tablespoon mustard seed
2 pounds tomatoes, sliced
2 large onions, chopped
1 clove garlic, chopped
1/2 cup sultana raisins
3/4 cup white sugar
5 teaspoons curry powder
1 teaspoon cayenne pepper
4 teaspoons salt
2 1/2 cups malt vinegar

Directions

Place apples and water in a large saucepan. Bring to a boil, reduce heat, and cook 25 minutes, or until apples are tender, stirring occasionally. Add more water as necessary to keep the apples simmering.

Wrap mustard seed in cheesecloth, and place with apples. Mix tomatoes, onions, garlic, sultanas, sugar, curry powder, cayenne pepper, salt and vinegar into saucepan. Stir until sugar has dissolved.

Bring the mixture to a boil. Reduce heat, and simmer 3 hours, stirring occasionally, until a thick chutney remains. Remove and discard wrapped mustard seed. Seal chutney in sterile containers until serving.

Tomato Leek Tarts

Ingredients

1 (15 ounce) package refrigerated pie crust
4 ounces provolone cheese, shredded
1 pound leeks, white portion only, sliced
6 medium plum tomatoes, thinly sliced
1/4 cup grated Parmesan cheese
1 1/2 teaspoons garlic powder
1/8 teaspoon pepper
1 cup shredded mozzarella cheese

Directions

Place both pastry sheets on greased baking sheets. Sprinkle each with provolone cheese, leaving 1 in. around edges. Arrange leeks and tomato slices over provolone cheese. Sprinkle with Parmesan cheese, garlic powder and pepper. Top with mozzarella cheese. Fold edges over filling.

Bake at 425 degrees F for 18-22 minutes or until crusts are lightly browned. Cut into wedges. Serve warm.

Sweet Tomato Meatballs

Ingredients

3 tablespoons water
3 sun-dried tomatoes, finely chopped
1 pound ground beef
1/4 onion, minced
1/2 cup bread crumbs
1/4 cup half-and-half
freshly ground black pepper to taste
sea salt to taste
2 tablespoons olive oil
1 cup cold water
2 tablespoons cornstarch

Directions

Combine the water and tomatoes in a small saucepan over medium heat; cook until the water is absorbed.

Mix together the tomatoes, ground beef, onion, bread crumbs, half-and-half, salt, and pepper in a bowl. Form the mixture into golf ball-sized spheres.

Heat the olive oil in a skillet over medium heat. Cook the meatballs in the heated oil until no longer pink in the center, turning several times to maintain even coloring; remove and set aside, reserving drippings in the skillet. Stir the water and cornstarch together to dissolve cornstarch, then mix into the drippings. Replace skillet over medium heat, bring to a boil and stir until thickened; serve on side of meatballs.

Spiced Tomato Jam/Butter

Ingredients

2 1/4 pounds tomatoes, peeled and chopped
1 1/2 teaspoons lemon zest
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon, or more to taste
1/4 teaspoon ground cloves
1/4 cup lemon juice
1 (1.75 ounce) package powdered pectin
4 1/2 cups white sugar
6 (1 pint) canning jars with lids and rings

Directions

Place the tomatoes in a saucepan with a lid and simmer over medium heat, stirring frequently, for 10 minutes. Stir the lemon zest, allspice, cinnamon, cloves, lemon juice, and pectin into the tomatoes. Place the saucepan over high heat. Stirring constantly, bring the tomato mixture to a boil; immediately upon boiling, stir the sugar into the tomato mixture and return to a full rolling boil. Allow to cook at a full boil for 1 minute while stirring. Remove from heat and skim any foam off the surface of the mixture.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the tomato jam into the hot, sterilized jars, filling the jars to within 1/2 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 5 minutes.

Remove the jars from the stockpot and place several inches apart onto a cloth-covered or wood surface; allow to sit until cool or overnight. Check the seal by pressing the top of each lid with a finger (the lid should not move up or down at all).

Afghan Tomato Soup (Aush Goshti)

Ingredients

1 tablespoon butter
1 onion, chopped
3 cloves garlic, minced
1/2 pound ground beef
1 (6 ounce) can tomato paste
1 (32 ounce) can tomato juice
5 cups water
1 (15 ounce) can garbanzo beans,
drained and coarsely chopped
1 (16 ounce) package uncooked
fettuccine
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1 teaspoon dry mustard
1 tablespoon chopped fresh dill
1 tablespoon chopped fresh
cilantro, or to taste
1 teaspoon chili paste, or to taste
2 teaspoons fresh lemon juice, or
to taste

Directions

Melt butter in a large pot over medium heat. Cook onions in butter until they begin to soften, about 10 minutes; stir in garlic and cook for one minute. Add ground beef and cook until beef loses its pink color, 10 to 15 minutes, stirring occasionally to break up lumps. Stir in the tomato paste, tomato juice, water, and garbanzo beans. Season with salt, pepper, dry mustard, dill, cilantro, chili paste, and lemon juice. Bring to a boil, then reduce heat to low. Simmer uncovered 30 minutes.

Increase heat and bring mixture to a low boil; add fettuccine, reduce heat to medium-low and cook until fettuccine is tender, about 10 minutes. Adjust seasonings adding more chile paste, salt, or lemon juice as desired. If soup seems too thick, thin with a little water.

Grilled Italian Sausage with Marinated Tomatoes

Ingredients

1 1/2 tablespoons red wine vinegar
1 tablespoon balsamic vinegar
1/4 teaspoon salt
1/8 teaspoon fresh-ground black pepper
1 teaspoon dried oregano
1 teaspoon dried basil
1 1/2 tablespoons olive oil
3 vine-ripened tomatoes, each cut into 6 slices
1/3 red onion, thinly sliced
6 (4 ounce) mild Italian sausage links
6 French rolls, halved lengthwise

Directions

Preheat an outdoor grill for medium heat.

Whisk together red wine vinegar, balsamic vinegar, salt, pepper, oregano, basil, and olive oil in a small bowl. Arrange the tomato and onion slices on a serving platter, and pour dressing overtop. Allow to marinate at room temperature while you cook the sausages.

Pierce the sausages with the tip of a sharp knife a few times, then place onto the grill. Cook until no longer pink in the center, turning them frequently so that they cook evenly and have lightly browned, about 15 minutes total. Serve on French rolls with marinated tomatoes and onions.

No Tomato Pasta Sauce

Ingredients

2 (15 ounce) cans sliced carrots,
drained
1 (15 ounce) can sliced beets,
drained
1 tablespoon olive oil
4 cloves garlic, minced
1 onion, chopped
1 bay leaf
2 tablespoons Italian seasoning
1/4 cup red wine vinegar

Directions

Place carrots and beets, one can at a time, into a blender and blend until smooth. Heat olive oil in a skillet over medium heat. Cook and stir garlic and onions until onions are translucent. Stir in pureed carrots and beets then add the bay leaf, Italian seasoning, and red wine vinegar. Cover and cook until the sauce begins to boil. Remove lid and reduce heat to low. Simmer for up to 4 hours, or at least 30 minutes.

Spicy Tomato Cooler

Ingredients

1 (11.5 ounce) can V-8 juice or tomato juice, chilled
1/4 cup beef broth
1/4 teaspoon pepper
1/8 teaspoon celery salt
1/8 teaspoon Worcestershire sauce
1 dash hot pepper sauce

Directions

In a small pitcher, combine the first five ingredients. Add hot pepper sauce if desired. Serve over ice if desired.

Creamy Cherry Tomato Salad with Fresh Basil,

Ingredients

2 pints cherry tomatoes, halved
salt, to taste
1/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons rice wine vinegar
1 garlic clove, minced
3 cups fresh corn kernels
1/4 cup torn basil leaves
1 small red onion, quartered and
thinly sliced
1/2 cup raisins
salt and pepper to taste

Directions

Salt tomatoes in a bowl and set aside. Whisk together mayonnaise, sour cream, vinegar and garlic; set aside. Add corn, basil, onion and raisins to tomatoes. Season with salt and pepper, and toss with dressing.

Slow Cooker Tomato Sauce

Ingredients

10 roma (plum) tomatoes - peeled, seeded and crushed
1/2 small onion, chopped
1 teaspoon minced garlic
1/4 cup olive oil
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon ground cayenne pepper
1 teaspoon salt
1 teaspoon ground black pepper
1 pinch cinnamon

Directions

Place tomatoes, onion, garlic, and olive oil in a slow cooker. Season with oregano, basil, cayenne pepper, salt, black pepper, and cinnamon.

Cover, and cook 10 to 15 hours on Low. The longer you simmer it the more flavorful it becomes. At 10 hours it's really good, but at 15 its even better.

Pork Tenderloin with Tomato and Pepper Sauce

Ingredients

2 teaspoons butter
1 teaspoon minced garlic
1 (1 1/2 pound) lean pork tenderloin, cut into thin strips
1 (14.5 ounce) can diced tomatoes and green chiles
1 teaspoon dried basil
1 1/2 teaspoons salt
1 1/2 teaspoons freshly ground black pepper
1/2 cup water
1 1/2 cups thinly sliced green bell pepper
1 onion, diced

Directions

In a large skillet, melt butter over medium-high heat. Stir garlic into sizzling hot butter, and then arrange as many sliced pork tenderloin strips as you can fit into the pan. Cook, turning occasionally, until browned on both sides. Remove from pan; set aside. Repeat with any remaining pork tenderloin strips.

Return all pork tenderloin strips to pan. Stir in tomatoes and season with basil, salt, and pepper. Cook until mixture comes to a boil, then reduce heat to low, and cover.

Meanwhile, heat water in a nonstick skillet over medium heat. Cook peppers and onion in boiling-hot water until vegetables are tender-crisp. Stir into pork tenderloin and tomatoes. Continue cooking until pork tenderloin strips are no longer pink, about 50 to 60 minutes.

Stuffed and Baked Tomatoes

Ingredients

1 cup uncooked instant rice
4 large firm tomatoes
1 tablespoon finely chopped green bell pepper
1 tablespoon finely chopped onion
1 tablespoon finely minced fresh parsley
1/2 teaspoon salt
1 clove garlic, finely chopped
1 teaspoon olive oil

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small saucepan over high heat, bring water to a boil. Stir in rice; cover and remove from heat. Let stand covered 5 minutes or until water is absorbed. Fluff with fork.

Slice off the top of each tomato and scoop out the pulp, leaving a 1/4 inch thick shell. Reserve 3 tablespoons of pulp, chopped.

Invert the tomatoes to drain.

In a medium bowl combine rice, tomato pulp, green pepper, onion, parsley, salt, garlic and olive oil; mix well. Spoon filling into tomato shells.

Bake in preheated oven for 20 to 25 minutes.

Chicken and Tomato Stew with Arugula and

Ingredients

2 teaspoons lemon juice
2 teaspoons sherry vinegar
1 tablespoon white wine
1/8 teaspoon red pepper flakes
1/8 teaspoon ground black pepper
1/8 teaspoon salt
2 skinless, boneless chicken breast halves - cubed

2 cups dried penne pasta
1/4 cup extra virgin olive oil, divided
1 clove garlic, chopped
1 cup white wine
1 tablespoon sherry vinegar
1 (14.5 ounce) can diced tomatoes
1 (15 ounce) can cannellini beans, rinsed and drained
1/2 cup torn fresh basil
2 cups torn arugula leaves
1/8 teaspoon red pepper flakes
salt and freshly ground black pepper to taste
freshly grated Romano cheese

Directions

In a medium bowl, stir together 2 teaspoons of lemon juice, 2 teaspoons of sherry vinegar, 1 tablespoon of white wine, 1/8 teaspoon of red pepper flakes, and 1/8 teaspoon of salt. Add the chicken cubes, and stir to coat. Set aside to marinate for at least 20 minutes.

Bring a pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 8 minutes. Drain, and set aside.

Heat 1 tablespoon of olive oil in a Dutch oven or deep skillet over medium-high heat. Add the chicken, and cook, stirring occasionally, until browned, about 5 minutes. Remove from the pan, and set aside.

Pour in the remaining olive oil, and add the garlic. Cook and stir until fragrant. Mix in 1 cup of white wine, 1 tablespoon of sherry vinegar, tomatoes, and cannellini beans. Stir in the chicken, and reduce heat to low. Cover, and simmer for 15 minutes.

Stir in the pasta, basil, arugula, and red pepper flakes. Cover, and turn off heat. Let sit until the arugula and basil have wilted, about 5 minutes. Season with salt and pepper. Ladle into serving bowls, and top with Romano cheese to serve.

Sun-Dried Tomato and Bow Tie Pasta

Ingredients

4 tablespoons dried basil
1 tablespoon minced pine nuts
1 tablespoon olive oil
3 ounces sun-dried tomatoes
1/8 cup olive oil
3 cloves garlic, minced
8 ounces fresh mushrooms, sliced
1/2 teaspoon salt
1 teaspoon cayenne pepper
1 (16 ounce) package bow tie pasta

Directions

Make pesto: In a small mixing bowl, combine basil, pine nuts, and 1 tablespoon olive oil.

In a small bowl, blanch sun dried tomatoes for 30 seconds in boiling water. Drain well, and slice tomatoes into small pieces.

In a large skillet over a medium heat, saute garlic in 1/8 cup olive oil. Simmer for 1 minute being very careful not to brown the garlic. Stir in the mushrooms and let them saute until tender. Add the pesto, salt, cayenne, and sun dried tomatoes. Reduce heat to low and let the mixture simmer.

Bring a large pot of salted water and pasta to a boil. Let pasta cook until al dente, drain well.

In a large mixing bowl, toss pasta and sauce until the pasta is well coated.

Tomato Cucumber Salad II

Ingredients

4 medium fresh tomatoes, cut into
1 inch chunks
1 large cucumber, sliced
1/2 red onion, diced
1/4 cup mayonnaise
2 cloves garlic, minced
2 teaspoons fresh ground black
pepper
salt to taste

Directions

In a large bowl, toss together the tomatoes, cucumber, onion, mayonnaise, and garlic. Season with pepper and salt.

Byrdhouse Marinated Tomatoes and Mushrooms

Ingredients

1/4 cup balsamic vinegar
1/3 cup vegetable oil
1 1/2 teaspoons white sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
12 ounces cherry tomatoes, halved
1 (8 ounce) package fresh mushrooms
2 green onions, sliced
1/2 cup chopped fresh basil

Directions

Whisk together the balsamic vinegar, vegetable oil, sugar, salt, and pepper in a bowl; add the tomatoes, mushrooms, onions, and basil; toss until evenly coated. Cover and chill in refrigerator at least 3 hours. Stir before serving.

Noodles with Ham in a Creamy Tomato Sauce

Ingredients

1 (16 ounce) package mostaccioli
pasta
1 (1 pound) pre-cooked ham
steak, diced
1 pint heavy cream
3/8 cup white sugar
1 (12 ounce) can tomato paste
1 tablespoon soy sauce
1 teaspoon salt
1/2 pound shredded Swiss
cheese

Directions

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well. Place the pasta in a large bowl.

Heat a skillet over medium heat. Cook the ham in the skillet for 3 minutes. Add the cream, sugar, tomato paste, soy sauce, and salt; stir. Reduce heat to medium low and cook and stir until the mixture reaches a low boil.

Pour the sauce over the drained pasta. Sprinkle the Swiss cheese over the top of the pasta; stir until the pasta is evenly coated.

Tomato Spinach Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup milk
1/4 teaspoon salt
1/4 teaspoon cayenne pepper
2 medium tomatoes, seeded and chopped
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 small onion, finely chopped
PITA TRIANGLES:
1 tablespoon butter, melted
1 tablespoon olive oil
6 whole pita breads
1 teaspoon ground cumin
1 teaspoon lemon-pepper seasoning

Directions

In a small mixing bowl, beat the cream cheese, milk, salt and cayenne until smooth. Stir in the tomatoes, spinach and onion. Spoon into an ungreased microwave-safe 9-in. pie plate. Microwave, uncovered, on high for 5 minutes or until heated through, stirring once.

Meanwhile, combine butter and oil; brush over both sides of pitas. Cut each pita into eight wedges; place on ungreased baking sheets. Combine cumin and lemon-pepper; sprinkle over both sides of wedges. Broil 4 in. from the heat for 2-3 minutes on each side or until lightly browned. Serve with spread.

Fresh Tomato Salad

Ingredients

5 tomatoes, diced
1 onion, chopped
1 cucumber, sliced
1 green bell pepper, chopped
1/2 cup chopped fresh basil
1/2 cup chopped parsley
2 tablespoons crushed garlic
salt and pepper to taste
2 tablespoons white wine vinegar

Directions

In a large bowl, combine the tomato, onion, cucumber, bell pepper, basil, parsley, garlic and vinegar. Toss and add salt and pepper to taste. Chill and serve.

Green and Red Tomato and Corn Soup

Ingredients

2 tablespoons olive oil
1 onion, chopped
1 clove garlic, minced
1 1/2 teaspoons ground cumin
4 green tomatoes, chopped
4 tomatoes, chopped
1 1/2 cups fresh corn kernels
7 cups vegetable broth
salt and pepper to taste

Directions

In a stockpot heat the oil over medium heat. Add the onion and garlic, saute until soft.

Stir in the cumin powder, tomatoes and corn. Cook over medium heat for 5 minutes.

Stir in vegetable broth, reduce heat to low and cook until heated through. Season to taste with salt and pepper.

Spinach Tomato Linguine

Ingredients

8 ounces uncooked linguine
3 cups chopped, seeded plum tomatoes
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1/2 cup chopped green onions
1 tablespoon olive or canola oil
1/4 teaspoon salt
1/4 teaspoon garlic salt
4 ounces crumbled feta cheese

Directions

Cook linguine according to package directions. Meanwhile, in a large nonstick skillet, saute the tomatoes, spinach and onions in oil until tomatoes are softened. Sprinkle with salt and garlic salt. Reduce heat. Stir in feta; heat until warmed. Drain linguine; toss with tomato mixture. Serve immediately.

Tomato Basil Pasta

Ingredients

10 ounces dry fusilli/spiral pasta
6 tablespoons olive oil
2 cloves crushed garlic
1 small onion, finely chopped
2 cups diced tomatoes
6 leaves fresh basil, torn
3 tablespoons grated Parmesan cheese
1 1/2 cups crumbled feta cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add fusilli pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine olive oil, garlic, onion, tomatoes and basil; let sit at room temperature.

Toss warm pasta with Parmesan and feta. Stir in tomato mixture and sprinkle on salt and pepper. You can add more Parmesan if desired. Serve immediately.

Shrimp with Spicy Tomato Sauce

Ingredients

2 pounds medium shrimp - peeled and deveined
4 cloves garlic, peeled and minced
2 tablespoons olive oil
8 plum tomatoes, finely chopped
salt
cayenne pepper
1 tablespoon butter (optional)

Directions

In a large skillet over medium heat, cook the garlic in the olive oil until just golden, approximately 2 minutes. Be careful not to burn the garlic. Add the tomatoes and sprinkle with salt and cayenne pepper. Bring to a gentle simmer and cook, stirring occasionally, for 15 minutes.

Season the shrimp with salt and add to the tomatoes. Cook 3 to 5 minutes, or until no longer pink. Stir in 1 tablespoon of butter for added richness, if desired.

Tomato Spinach and Bean Burrito

Ingredients

2 tablespoons olive oil
1 cup diced onion
3 cloves garlic, minced
2 tablespoons chili powder, or to taste
1 teaspoon ground cumin
1/4 cup water
4 cups chopped fresh tomatoes
1 (15 ounce) can kidney beans, drained and rinsed
salt to taste
1 (10 ounce) package frozen chopped spinach, thawed and drained
4 (10 inch) flour tortillas
1 ripe avocado, sliced
4 tablespoons sour cream
4 tablespoons salsa

Directions

Heat oil in a large skillet on medium-high heat. Saute onion and garlic for 5 minutes. Stir in chili powder and cumin, and cook 1 minute. Stir in water, tomato, kidney beans and salt. Bring to a boil, then reduce heat and simmer for 20 minutes.

Stir in spinach and cook 5 minutes more. Spoon 1/4 of the bean mixture into the middle of a warm tortilla. Wrap and garnish with avocado, sour cream and salsa.

Savory Tomato Bread Pudding

Ingredients

1/4 cup raisins
1/4 cup white Zinfandel wine
3 tablespoons brown sugar
2 (14.5 ounce) cans diced tomatoes, drained
1 teaspoon Worcestershire sauce
3 tablespoons chopped fresh basil leaves
1 pinch cayenne pepper
1/4 cup butter
1 (1 pound) loaf day-old bread, cubed
1 cup shredded Monterey Jack cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish, or one of similar size.

In a small saucepan, combine the raisins, wine, brown sugar, tomatoes, Worcestershire sauce, basil and cayenne pepper. Simmer over medium-low heat for 10 minutes.

In a large skillet, melt butter. Toss the bread cubes in the butter to coat, then toss with Monterey Jack cheese, and transfer to the prepared baking dish. Pour the tomato mixture over the bread.

Bake for 25 to 30 minutes in the preheated oven, or until the top is nicely toasted.

Tomato Soup Spice Cake

Ingredients

2 cups all-purpose flour
1 1/3 cups sugar
4 teaspoons baking powder
1 1/2 teaspoons ground allspice
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1/2 cup vegetable shortening
2 eggs
1/4 cup water
Cream Cheese Frosting:
1 (8 ounce) package cream
cheese, softened
2 tablespoons milk
1 teaspoon vanilla
1 (16 ounce) package
confectioners' sugar

Directions

Preheat oven to 350 degrees F. Grease 13x9 inch baking pan.

Mix flour, sugar, baking powder, allspice, baking soda, cinnamon and cloves in bowl. Add soup, shortening, eggs and water. Beat until mixed, using mixer at low speed. Beat 4 minutes, using high speed. Pour into prepared pan.

Bake 40 minutes or until done. Cool in pan on wire rack. Frost with Cream Cheese Frosting.

Cream Cheese Frosting: Combine the cream cheese, milk and vanilla in a medium bowl. Using a mixer at medium speed, beat until creamy. Slowly add the confectioners' sugar, mixing until smooth and of spreading consistency. (Add a little more milk if needed.) Makes 3 cups.

Calamari in Red Wine and Tomato Sauce

Ingredients

2 pounds calamari, cleaned
4 cups tomato sauce
1 cup Chianti wine
2 tablespoons fresh lemon juice
1 tablespoon olive oil
2 teaspoons chopped garlic
1 teaspoon ground black pepper
1/2 teaspoon ground cayenne pepper
1 teaspoon dried basil
1/3 cup grated Romano cheese

Directions

Separate the tentacles from the long body of the calamari, if not done already. Slice the body, or calamari tubes into rings about 1/2 to 2/3 inch thick, set aside.

In a saucepan, combine tomato sauce, red wine, lemon juice, olive oil, garlic, black pepper, cayenne pepper, basil, and cheese. Simmer on medium low for about 30 minutes to give the alcohol in the wine time to evaporate, and all the flavors time to blend.

Add the calamari to the sauce. Continue to slowly simmer for about another 20 - 30 minutes, stirring occasionally. Calamari is done when it is plump and more opaque. Do not cook on higher heat or for a longer period, as calamari is famous for becoming rubbery.

Tomato-Cornbread Salad with Avocado and

Ingredients

5 cups 1/2-inch cubed cornbread made from an 8.5-ounce box mix
1 1/2 pounds tomatoes, stemmed and cut into medium dice
salt, to taste
2 medium garlic cloves, minced
1/2 large red onion, cut into small dice
1/4 cup chopped fresh cilantro
2 ripe avocados cut into medium dice
1/4 cup olive oil
2 tablespoons red wine vinegar
Ground black pepper, to taste

Directions

Adjust oven rack to center position and heat oven to 250 degrees.

Place cornbread cubes on a cookie sheet with a rim; bake until bread is dried out, about 30 minutes, then set aside to cool.

Salt the tomatoes, stir in the garlic and let stand until juicy, about 30 minutes.

Prepare remaining ingredients; toss with tomatoes. Add bread; toss. Let stand 10 minutes before serving.

Easy Tomato Soup Spice Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup
1/2 cup water
2 eggs

Directions

Preheat oven to 350 degrees F. Grease and lightly flour two 8-inch or 9-inch round cake pans.

Mix cake mix, soup, water and eggs according to package directions. Pour into prepared pans.

Bake 25 minutes or until done.

Cool on wire racks 10 minutes. Remove from pans and cool completely.

Fill and frost with your favorite cream cheese frosting.

Tomato Basil Penne Pasta

Ingredients

1 (8 ounce) package penne pasta
1 tablespoon basil oil
1 tablespoon olive oil
3 cloves garlic, minced
1 pint grape tomatoes, halved
1 cup shredded pepperjack cheese
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 tablespoon minced fresh basil

Directions

Bring a large pot of water to a rolling boil over high heat. Cook pasta in boiling water until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain.

Heat basil and olive oils in a large skillet over medium-high heat. Cook garlic in oil until soft. Add tomatoes, reduce heat to medium, and simmer for 10 minutes. Stir in pepperjack, mozzarella, and Parmesan cheese. When cheese begins to melt, mix in cooked penne pasta. Season with fresh basil.

Soft Polenta with Spicy Tomato Sauce

Ingredients

1 quart water
1/2 cup stone ground cornmeal
1/2 cup quinoa
1/2 teaspoon salt
2 tablespoons olive oil
2 cups minced onion
1 large portobello mushroom,
chopped
3 cloves garlic, minced
2 (14.5 ounce) cans stewed
tomatoes
1/4 cup sherry
1/2 teaspoon crushed red pepper
flakes (optional)
1 teaspoon dried oregano
salt and pepper to taste
3 cups chopped green onions
1/2 cup grated Parmesan cheese
1/4 cup shaved Parmesan cheese

Directions

In a small bowl whisk together 2 cups water with the cornmeal, quinoa and salt. Bring the remaining 2 cups water to a boil in a heavy saucepan. Stir the cornmeal mixture into the boiling water, and continue stirring. Be careful! The polenta may spit and sputter and the hot bits of polenta can burn. Turn the heat to very low and cook the polenta for 40 minutes; stirring with a wooden spoon every 10 minutes.

Make the tomato sauce while the polenta cooks: Heat olive oil in a large saucepan over medium heat, add the onions. Cook the onions for about 5 minutes, stirring often, until they have softened. Stir in the chopped mushrooms and the garlic, saute for 5 minutes. Then add the tomatoes, sherry, chili flakes and oregano. When the sauce comes to a boil turn the heat to low. Simmer the sauce for 30 minutes; season with salt and pepper.

When the polenta has cooked for 40 minutes sprinkle the green onions and grated cheese into the polenta. Stir well. Mound the polenta on plates, make a well in the center of each mound and ladle in the tomato sauce. Garnish with the shaved cheese.

Chicken in Creamy Sun-Dried Tomato Sauce

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Cream
of Chicken with Herbs Soup or
Campbell's® Condensed Cream
of Chicken Soup
1 cup Chablis or other dry white
wine *
1/4 cup coarsely chopped pitted
kalamata or oil-cured olives
2 tablespoons drained capers
2 cloves garlic, minced
1 (14 ounce) can artichoke hearts,
drained and chopped
1 cup drained and coarsely
chopped sun-dried tomatoes
8 (4 ounce) skinless, boneless
chicken breast halves
1/2 cup chopped fresh basil
leaves (optional)
Hot cooked rice, egg noodles or
mashed potatoes

Directions

Stir the soup, wine, olives, capers, garlic, artichokes and tomatoes in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours** or until the chicken is cooked through. Sprinkle with the basil, if desired. Serve with the rice.

Tomato Rarebit

Ingredients

2 tablespoons butter
1 tablespoon all-purpose flour
3/4 cup milk
1/8 teaspoon baking soda
3/4 cup canned diced tomatoes
1/4 teaspoon prepared yellow mustard
2 eggs
1 cup shredded Cheddar cheese
salt and pepper to taste

Directions

Melt the butter in a heavy saucepan over medium heat. Stir in flour until smooth, then continue to cook and stir until lightly browned, about 10 minutes. Gradually stir in the milk so that no lumps form and then simmer until thick, stirring the whole time. Remove from the heat.

Stir together the baking soda and canned tomatoes; stir into the sauce. Whisk together the mustard and eggs; stir into the tomato sauce. Set the saucepan over a pot of barely simmering water (like a double boiler). Stir in the cheese and season with salt and pepper. Continue to cook, stirring occasionally, until cheese has melted.

Tomato Alfredo Sauce with Artichokes

Ingredients

1 (14 ounce) can artichoke hearts
in water
2 tomatoes, chopped
1 onion, chopped
1 cup fresh sliced mushrooms
1/2 cup chopped fresh basil
1/2 cup whole milk
2 tablespoons all-purpose flour

Directions

Chop artichoke hearts and place in large skillet with juice. Thicken with flour and milk to desired consistency.

Add onion, mushrooms, tomatoes, and basil. Cook for a short time, leaving vegetables firm and tasty and pretty.

Cook up a batch of your favorite spaghetti noodles (e.g., angel hair or spaghettini). Rinse. Toss artichoke sauce on top of cooked pasta.

Tomato and Bean Soup

Ingredients

2 tablespoons butter
1 tablespoon vegetable oil
2 onions, chopped
1 cup water
1 (15 ounce) can baked beans
1 (16 ounce) can whole peeled tomatoes
1 dash hot pepper sauce
1 teaspoon ketchup
salt and pepper to taste

Directions

In a small skillet over medium heat, cook onions in butter and oil until tender.

Meanwhile, in a medium saucepan, bring water to a boil. Pour beans and tomatoes into water. Stir cooked onions into mixture and simmer 5 minutes. Puree with the pepper sauce and ketchup in a blender or food processor, or using an immersion blender. Return to heat, season with salt and pepper, and heat through.

Sole Steamed with Tomato-Leek Sauce

Ingredients

1 tablespoon olive oil
1 cup leeks, chopped
1/2 teaspoon minced garlic
1/2 cup dry white wine
3 tomatoes, chopped
1 cup chicken broth
1/2 teaspoon dried thyme
1 teaspoon dried dill weed
2 (6 ounce) fillets sole

Directions

Heat the olive oil in a skillet with a lid over medium heat. Stir in the leeks and garlic, cook and stir 3 minutes until the leeks begin to soften. Pour in the white wine, and bring to a simmer, then add the tomatoes, chicken broth, thyme, and dill weed. Simmer, uncovered, until the liquid reduces to half.

Lay the sole filets on top of the vegetables, and cover the skillet. Cook until the fish is opaque, and flakes easily with a fork, about 10 minutes. Ladle the sauce over the sole to serve.

Chilled Tomato and Avocado Soup

Ingredients

1 ripe tomato, peeled and quartered
2 large avocados - peeled, pitted, and sliced
1 small onion, quartered
1 green bell pepper, chopped
1/4 cup fresh lemon juice
1 quart tomato juice
1 1/4 cups plain nonfat yogurt
salt to taste
1/4 cup chopped fresh chives
cayenne pepper to taste

Directions

Place tomato, avocados, onion, green bell pepper, and lemon juice into the bowl of a food processor, and process until smooth. Pour in 1 cup tomato juice, and process to blend.

Transfer mixture to a large bowl, and mix in remaining tomato juice and 1 cup yogurt. Season to taste with salt. Chill for 2 hours.

Serve in bowls garnished with dollops of yogurt, chives, and a sprinkling of cayenne pepper.

Orzo and Tomato Salad with Feta Cheese

Ingredients

1 cup uncooked orzo pasta
1/4 cup pitted green olives
1 cup diced feta cheese
3 tablespoons chopped fresh parsley
3 tablespoons chopped fresh dill
1 ripe tomato, chopped
1/4 cup virgin olive oil
1/8 cup lemon juice
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook orzo for 8 to 10 minutes, or until al dente; drain, and rinse with cold water.

When orzo is cool, transfer to a medium bowl and mix in olives, feta cheese, parsley, dill, and tomato. In a small bowl, whisk together oil and lemon juice. Pour over pasta, and mix well. Season with salt and pepper to taste. Chill before serving.

Spinach and Sun-Dried Tomato Pasta

Ingredients

1 cup vegetable broth
12 dehydrated sun-dried tomatoes
1 (8 ounce) package uncooked penne pasta
2 tablespoons pine nuts
1 tablespoon olive oil
1/4 teaspoon crushed red pepper flakes
1 clove garlic, minced
1 bunch fresh spinach, rinsed and torn into bite-size pieces
1/4 cup grated Parmesan cheese

Directions

In a small saucepan, bring the broth to a boil. Remove from heat. Place the sun-dried tomatoes in the broth 15 minutes, or until softened. Drain, reserving broth, and coarsely chop.

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook 9 to 12 minutes, until al dente, and drain.

Place the pine nuts in a skillet over medium heat. Cook and stir until lightly toasted.

Heat the olive oil and red pepper flakes in a skillet over medium heat, and saute the garlic 1 minute, until tender. Mix in the spinach, and cook until almost wilted. Pour in the reserved broth, and stir in the chopped sun-dried tomatoes. Continue cooking 2 minutes, or until heated through.

In a large bowl, toss the cooked pasta with the spinach and tomato mixture and pine nuts. Serve with Parmesan cheese.

Roasted Roma Tomatoes

Ingredients

8 roma (plum) tomatoes, cut in half and seeds removed
1/4 cup extra-virgin olive oil
2 tablespoons chopped garlic
1 teaspoon chopped fresh parsley
1 teaspoon chopped fresh basil
1 teaspoon chopped fresh oregano
salt and black pepper to taste
1/2 cup crumbled feta cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix together the tomatoes, olive oil, garlic, parsley, basil, oregano, and salt and pepper in a bowl, working the seasonings into the cavities of the tomatoes. Place the tomatoes, cut sides up, on a baking sheet, and sprinkle each tomato with about 1 tablespoon of feta cheese.

Bake the tomatoes in the preheated oven until cooked but still firm, about 15 minutes.

Spinach And Tomato Filo Pastry Parcels

Ingredients

4 sheets phyllo dough
2 tablespoons melted butter
1 bunch fresh spinach
1 tablespoon vegetable oil
1/2 cup fresh sliced mushrooms
1/4 cup tomato sauce
3 ounces feta cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Thoroughly clean the spinach. Remove stems, and chop. Steam until wilted. Stir fry mushrooms in oil over high heat until browned.

Cut all 4 pieces of phyllo in half. Brush each sheet with melted butter, and put in two piles. In the center of each stack, place first 1/2 of the spinach followed by 1/2 of the feta, mushrooms, and tomato sauce. Bring the sides of phyllo dough around, and to the top of the bundles. Place on baking sheet.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Let stand 5 minutes before serving.

Sauteed Cherry Tomatoes with Garlic and Basil

Ingredients

2 tablespoons olive oil, divided
2 pints cherry or grape tomatoes
Salt and pepper
2 garlic cloves, minced
1 tablespoon minced fresh basil

Directions

Heat 1 Tb. olive oil in a 12-inch skillet over medium-high flame until it just starts to smoke. Add tomatoes, and season with salt and pepper. Saute, shaking pan frequently, until tomatoes soften and skins just begin to wrinkle, about 2 minutes. Stir in the garlic and continue to shake the pan until garlic is fragrant. Off heat, stir in the basil and remaining 1 Tb. olive oil, then serve.

Tomatoes With Vinaigrette

Ingredients

3 tablespoons vinegar
3 tablespoons vegetable oil
2 tablespoons sugar
1 teaspoon seasoned salt
pepper to taste
2 medium tomatoes, cut into
wedges
Lettuce Leaves

Directions

In a jar with a tight-fitting lid, combine the vinegar, oil, sugar, seasoned salt and pepper; shake well. Serve over tomatoes and lettuce.

Sundried Tomato Chicken Sausage Grecian

Ingredients

4 sheets phyllo dough, thawed
(keep sheets covered with waxed
paper)
1 teaspoon dried oregano leaves,
divided
Non-stick cooking spray
1 (12 ounce) package al fresco®
All Natural Sun Dried Tomato
Chicken Sausage
1/2 cup prepared marinara sauce

Directions

Preheat oven to 425 degrees F. Line large shallow baking sheet with parchment paper.

On a cutting board, place 1 sheet of phyllo dough. Fold in thirds to measure 5 inches by 8-3/4 inches. Spray lightly from edge to edge with non-stick vegetable spray. Sprinkle with 1/8 tsp oregano. Place one sausage link at the top of the dough and roll up tightly, pressing ends of dough together to seal. Repeat using remaining three sausage links and phyllo sheets. Cut each roll into 4 sections.

Place, 1/2 inch apart, seam side down, on baking sheet. Lightly spray tops of each section with non-stick vegetable spray. Sprinkle with remaining 1/2 tsp oregano.

Bake in preheated oven for about 10 minutes or until appetizers are golden brown. Immediately remove from baking sheet and cool slightly. Serve with prepared marinara sauce.

Persian-Style Tomato Avocado Salad

Ingredients

4 ripe tomatoes, diced
2 Hass avocados, diced
1 clove garlic, minced
3 tablespoons chopped red onion
6 sprigs cilantro, chopped
2 tablespoons fresh lime juice
salt and ground black pepper to taste
1 lime, sliced into thin rounds

Directions

Combine the tomatoes, avocados, garlic, onion, and cilantro in a large bowl. Sprinkle with lime juice, and season with salt and pepper. Garnish salad with thin lime slices.

Cilantro Tomato Corn Salad

Ingredients

3 ears fresh corn in husks
1/4 cup butter, melted
2 roma (plum) tomatoes, chopped
1 jalapeno pepper, seeded and finely chopped
1/2 small red onion, finely chopped
2 cloves garlic, minced
1/2 bunch fresh cilantro, chopped
salt and freshly ground black pepper to taste
1 pinch salt-free lemon-herb seasoning (such as Mrs. Dash)

Directions

Peel back corn husks, but leave them attached at the bottom. Remove the silks, and fold husks back up over the corn. Place on a dinner plate, and cook in the microwave for 5 minutes on High power, turning corn once half way through. Cool until cool enough to touch, then slice corn kernels from the cob and place them in a serving bowl.

Stir butter into the corn along with the tomatoes, jalapeno, red onion, garlic and cilantro. Season with salt, pepper, and seasoning blend. Mix well, taste, and adjust seasoning if necessary. Some people like the salad warm, but I prefer to chill it a little before serving.

Stewed Tomatoes with Dumplings

Ingredients

1 (14.5 ounce) can diced tomatoes, undrained
1 tablespoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter or margarine
1/2 cup biscuit/baking mix
3 tablespoons milk

Directions

In a saucepan, combine the tomatoes, sugar, salt, pepper and butter. Bring to a boil over medium heat, stirring occasionally. In a bowl, combine the biscuit mix and milk. Drop batter in four mounds onto the tomatoes.

Reduce heat; cover and simmer for 10 minutes or until a toothpick inserted in a dumpling comes out clean (do not lift cover while simmering).

Hot Artichoke Dip with Sun-Dried Tomatoes

Ingredients

1 cup Parmesan cheese
1 cup mayonnaise
1 teaspoon garlic powder
1 (14 ounce) can artichoke hearts,
drained and excess juice
squeezed out
2 tablespoons thinly sliced green
onions
2 tablespoons chopped sun-dried
tomatoes
1 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8-inch baking dish.

In a medium bowl, mix together the Parmesan cheese, mayonnaise, and garlic powder. Stir in the artichokes, green onions, and sun-dried tomatoes. Mix well, and transfer to the prepared baking dish.

Bake in a preheated oven until lightly browned, about 25 minutes. Sprinkle with paprika, and serve.

Grilled Tomato Salsa

Ingredients

4 large ripe tomatoes, halved and seeded
1/2 red onion, finely chopped
2 cloves garlic, peeled and crushed
2 red chile peppers, seeded and finely chopped
1/2 cup chopped fresh cilantro
1 tablespoon olive oil
1 tablespoon lemon juice
salt and pepper to taste

Directions

Preheat the broiler.

Arrange tomatoes on a medium baking sheet. Checking frequently and turning occasionally, broil tomatoes until darkened, about 5 minutes. Remove from heat and place in a small, sealed container to cool, about 15 to 20 minutes.

Remove and discard tomato skins. Chop tomatoes and place in a medium bowl. Mix in red onion, garlic, red chile peppers, cilantro, olive oil, lemon juice, salt and pepper. Cover and allow to stand about 1 hour before serving.

Tomato Soup III

Ingredients

1 (28 ounce) can tomato sauce
5 cups water
3 cubes vegetable bouillon
1 bay leaf
1 small onion, chopped
2 cloves garlic, minced
1 teaspoon Italian seasoning
1 1/2 teaspoons dried parsley
1 1/2 teaspoons sugar
1 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon hot red pepper sauce
2 stalks celery, sliced
2 carrots, peeled and sliced
1 small zucchini, chopped
1 cup frozen corn
1/2 cup uncooked ditalini pasta

Directions

In a large pot, mix the tomato sauce, water, vegetable bouillon, bay leaf, onion, garlic, Italian seasoning, parsley, sugar, salt, pepper, and hot red pepper sauce. Bring to a boil, reduce heat to low, and simmer at least 30 minutes.

Stir in the celery, carrots, zucchini, and corn. Cover, and continue to simmer 30 minutes.

Stir ditalini pasta into the pot, and continue cooking 10 minutes, or until pasta is al dente.

Tomato Pie I

Ingredients

1 (9 inch) unbaked pie shell
2 eggs, beaten
1 cup whole milk
1 teaspoon salt
1/2 teaspoon dried basil
1/4 teaspoon dried parsley
1 1/2 tablespoons dried minced onion
1/2 cup cottage cheese
5 plum tomatoes, diced
1 1/4 cups shredded Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, whisk together eggs, milk, salt, basil, parsley, onion flakes and cottage cheese. Spread tomatoes evenly across bottom of pastry shell, then sprinkle with Swiss cheese. Pour egg mixture over cheese.

Bake in preheated oven for 45 minutes, until set in center.

Lentil Stuffed Tomatoes

Ingredients

1/2 cup uncooked white rice
1/2 cup red lentils
1 cup boiling water
2 tablespoons butter
1 onion, chopped
1 tablespoon chopped fresh mint
salt to taste
ground black pepper to taste
8 medium tomatoes
2 tablespoons vegetable oil
1 clove crushed garlic

Directions

Rinse rice and lentils in a strainer. Place in a small saucepan and stir in boiling water. Cover. Cook for 10 minutes over medium heat.

Meanwhile, melt butter or margarine in a saute pan. Add onion, and saute until golden brown over medium low heat. Stir in lentil mixture and mint. Season generously with salt and pepper.

Slice the tops off tomatoes, and reserve. Scoop out the middles, and reserve. Fill tomato shells with lentil mixture, and replace the tops. Stand in a baking dish.

Chop reserved tomato middles, and place in a small bowl. Mix in oil and garlic. Pour around the stuffed tomatoes.

Bake in a preheated 450 degree F (230 degree C) for 10 to 15 minutes. Remove from oven, and serve.

Basil, Tomato and Mozzarella Sandwich

Ingredients

1 (1 pound) loaf Italian bread
6 fresh basil leaves, chopped
2 tomatoes, sliced
4 ounces fresh mozzarella cheese, sliced
1/8 teaspoon red pepper flakes
1/2 cup balsamic vinegar

Directions

Slice the loaf of bread in half lengthwise. Layer the basil, tomato slices, and mozzarella cheese between the two halves of bread. Cut into four sandwiches.

In a small dish, stir together the balsamic vinegar and red pepper flakes. Use as a dipping sauce.

Aunt Kate's Green Beans in Tomatoes

Ingredients

2 cloves garlic, chopped
2 tablespoons vegetable oil
1 (14.25 ounce) can diced tomatoes with basil and oregano
1 (8 ounce) can tomato sauce
1 pound fresh green beans, trimmed and snapped
salt and pepper to taste

Directions

In a large saucepan, saute garlic in oil over medium-low heat until garlic is slightly browned. Stir in diced tomatoes and tomato sauce, cover, and cook for 30 to 45 minutes.

Stir green beans into tomatoes, and cook until tender. Season with salt and pepper to taste.

Lucy's Tomato and Peach Chutney

Ingredients

15 tomatoes, peeled and chopped
5 fresh peaches - peeled, pitted and chopped
5 red apples - peeled, cored and diced
4 medium onions, diced
4 stalks celery, diced
1 1/2 cups distilled white vinegar
1 tablespoon salt
1 cup pickling spice, wrapped in cheesecloth

Directions

Combine the tomatoes, peaches, apples, onions, celery, vinegar, salt and pickling spice in a large stockpot. Bring to a boil, then reduce heat to low, and simmer for about 2 hours, or until thickened. Transfer to sterile jars and store in the refrigerator, or freeze in plastic containers.

Spinach and Tomato Rotini

Ingredients

1 (9 ounce) box frozen creamed spinach, thawed
1/2 pound uncooked rotini pasta
2 cloves garlic, minced
2 teaspoons olive oil
2 plum tomatoes, diced

Directions

Bring a pot of water to a rolling boil over high heat. Remove creamed spinach pouch from the box and place pouch in boiling water. Boil until heated through, 35 to 40 minutes, rotating serving times during heating.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Combine garlic, olive oil, and tomatoes in a large bowl. Stir in the heated creamed spinach. Serve over rotini.

Tomato Cold Soup with Parmesan Cheese Ice

Ingredients

18 plum tomatoes, chopped
6 leaves fresh basil, julienned
2 cups extra-virgin olive oil, or as needed
1/2 cup freshly grated Parmesan cheese
1/4 cup cream
salt to taste
freshly ground black pepper to taste

Directions

Place the tomatoes and basil into a large pot or bowl. Use a stick blender, food processor, or blender to puree the tomatoes and basil together. Gradually blend in the oil to form a good emulsion. If pureeing the mixture in smaller batches, add a bit of oil to each one. Season with salt and ground black pepper, but remember, the Parmesan ice cream will be salty. Place the tomato preparation in the refrigerator while the ice cream is prepared.

Heat the cream in a small saucepan over medium heat. Stir in the Parmesan cheese, and continue to cook and stir until the cheese is melted, and the mixture is uniform. Season with a dash of freshly ground black pepper, and remove to a small bowl to cool. This will temper the mixture, so it will freeze more smoothly and evenly. When the cheese mixture has cooled a bit, place it in the freezer.

Take the tomato mixture from the refrigerator, and pass it through a chinois, food mill or strainer with medium holes to remove bits of peel and seeds. The result should be a creamy liquid, not a tomato juice.

Serve the cold soup in small bowls or large cups. Make little balls with the frozen cheese using a dessert spoon. Place a little ball of the Parmesan ice cream into each bowl just before serving.

Easy Tomato Crab Soup

Ingredients

2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup chopped onion
1 (10.75 ounce) can condensed tomato soup
1 (14.5 ounce) can diced tomatoes
1 (6 ounce) can crabmeat
1 pint half-and-half cream

Directions

In a large saucepan over medium heat, cook garlic and onion in oil until softened. Stir in tomato soup, tomatoes and crabmeat and heat through. Stir in half-and-half and cook until bubbly.

Chicken and Tomato Angel Hair

Ingredients

1 (8 ounce) package angel hair pasta
1 1/2 tablespoons olive oil
1 clove garlic, peeled and minced
1 pound skinless, boneless chicken breast meat - cut into bite-size pieces
2 cups water
2 cubes chicken bouillon
3 large tomatoes, cut into wedges
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 5 to 6 minutes or until al dente. Remove from heat, drain, and return to pot.

Heat oil in a large skillet over medium heat, and saute garlic 2 to 3 minutes. Stir in chicken, and cook until no longer pink and juices run clear. Drain, and set aside.

Bring 2 cups water to a boil in a small saucepan, and dissolve bouillon cubes.

Place pot with pasta over low heat, and mix in chicken, water with dissolved bouillon cubes, and tomatoes. Cook and stir for about 5 minutes, until heated through. Sprinkle with Parmesan cheese to serve.

SwansonB® Roasted Tomato and Barley Soup

Ingredients

1 (28 ounce) can diced tomatoes, undrained
2 large onions, diced
2 cloves garlic, minced
2 tablespoons olive oil
4 cups SwansonB® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
2 stalks celery, diced
1/2 cup uncooked pearl barley
2 tablespoons chopped fresh parsley

Directions

Heat the oven to 425 degrees F. Drain the tomatoes, reserving the juice. Place the tomatoes, onions and garlic into a 17x11-inch roasting pan. Pour the oil over the vegetables and toss to coat. Bake for 25 minutes.

Place the roasted vegetables into a 3-quart saucepan. Stir in the reserved tomato juice, broth, celery and barley and heat to a boil. Reduce the heat to low. Cover and cook for 35 minutes or until the barley is tender. Stir in the parsley.

Hot Tomato Sauce

Ingredients

8 ounces dry pasta
1 fresh red chile pepper, chopped
1 red bell pepper, chopped
1 onion, chopped
1 (28 ounce) can diced tomatoes with juice
2 tablespoons tomato puree
2 teaspoons chili powder

Directions

Preheat oven to 300 degrees F (150 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in large skillet, saute chile pepper, bell pepper and onion until soft. Add tomatoes, puree and chili powder and cook 2 minutes more. For a smooth sauce, puree with a hand blender, or puree in batches in food processor.

Combine pasta and sauce in 9 x 13 baking dish and bake for 15 minutes. Serve hot.

Asparagus with Tomatoes

Ingredients

1 pound thin asparagus spears,
trimmed and cut in half
1 tablespoon extra-virgin olive oil
2 teaspoons minced garlic
1 large tomato, seeded and
chopped
1 pinch salt and pepper to taste

Directions

Place the asparagus in a large skillet and fill with about 1 inch of water. Cover the pan and set over high heat. When the water comes to a boil, cook for 2 minutes or until the asparagus is bright green and almost tender.

In a separate skillet, heat the oil over medium heat. Add the garlic; cook and stir for 1 minute. Add the tomato to the skillet and cook for about 1 minute or until heated through. Season with salt and pepper. Add asparagus to the pan and cook for about 2 minutes, until hot.

Cream of Fresh Tomato Soup

Ingredients

2 large tomatoes, chopped
1/2 cup chopped onion
1/2 teaspoon white sugar
salt to taste
ground black pepper to taste
2 tablespoons margarine
2 tablespoons all-purpose flour
2 cups milk

Directions

Simmer tomatoes, onions, sugar, and salt and pepper. Once onions are soft, strain. Set liquid aside.

In a saucepan, melt the butter or margarine. Stir in the flour. Whisk in the milk, and cook until thickened. Slowly add the reserved tomato liquid, and gently heat. Serve hot.

Tomato-Rosemary Pan Sauce

Ingredients

1/4 cup low-sodium canned
chicken broth
1/4 cup dry vermouth or dry white
wine
4 canned tomatoes, chopped
1/2 teaspoon minced fresh
rosemary
1 tablespoon butter

Directions

Combine broth, vermouth, tomatoes and rosemary in a measuring cup. Pour contents of the measuring cup into a heated skillet; boil until liquid is reduced by about half. Tilt skillet so that the liquid is at one side of the pan, then whisk in butter until sauce is smooth. Spoon sauce over cooked steaks and serve immediately.

Tomato Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
2 cups warm tomato juice (110 to 115 degrees F)
1/4 cup ketchup
1/4 cup grated Parmesan cheese
3 tablespoons sugar
2 tablespoons butter or margarine, melted
1 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
6 3/4 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm water. Add the tomato juice, ketchup, Parmesan cheese, sugar, butter, salt, basil, oregano and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. Divide in half. Cover and let rest for 10 minutes. Shape into loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool.

Tomato Soup and Grilled Cheese Sandwich

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Tomato
Soup
2 (10.75 ounce) cans water
8 teaspoons butter
8 slices Pepperidge Farm® White
Sandwich Bread
8 slices Kraft Singles (American
pasteurized prepared cheese
product)

Directions

Heat the soup and water in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally.

Spread the butter on the bread slices.

Place 4 bread slices, butter-side down, into a 12-inch skillet. Top with the cheese slices and remaining bread slices, butter-side up. Cook over medium heat until the sandwiches are lightly browned on both sides and the cheese is melted.

Rachel's Tomato Basil Soup

Ingredients

1 (28 ounce) can crushed tomatoes
1 (11.5 ounce) can tomato-vegetable juice cocktail
1 (14.5 ounce) can chicken broth
20 fresh basil leaves, cut into thin strips
1 cup heavy cream
1/4 cup butter or margarine

Directions

In a large saucepan, combine the tomatoes, vegetable juice, and chicken broth. Bring to a boil, and cook for 30 minutes. Remove from heat, and stir in the basil. At this point, you may puree the soup if you wish. Add the cream and butter; return to medium-low heat, and stir until butter is melted. Serve immediately.

Fried Green Tomatoes

Ingredients

4 medium green tomatoes
1 teaspoon salt
1/4 teaspoon lemon-pepper
seasoning
3/4 cup cornmeal
1/2 cup vegetable oil

Directions

Slice tomatoes 1/4 in. thick. Sprinkle both sides with salt and lemon-pepper. Let stand for 20-25 minutes. Coat with cornmeal. In a large skillet, heat oil over medium heat. Fry tomatoes for 3-4 minutes on each side or until tender and golden brown. Drain on paper towels. Serve immediately.

Florentine Tomato Soup

Ingredients

1 teaspoon olive oil
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes
1 1/2 cups water
1 tablespoon minced fresh basil
1 teaspoon chicken bouillon granules
1/4 teaspoon ground black pepper
1 (10 ounce) package frozen chopped spinach, thawed

Directions

In a large saucepan over medium heat, cook bell pepper, onion and garlic in oil until tender. Stir in tomatoes, water, basil, bouillon and black pepper. Bring to a boil, then reduce heat and simmer 10 minutes.

Stir in spinach and cook 5 to 7 minutes more.

Sun-dried Tomato, Feta and Pine Nut Salad

Ingredients

1 loaf Italian bread, cubed
3 tablespoons extra virgin olive oil
1/2 teaspoon seasoned salt
1/2 teaspoon freshly ground black pepper
1 teaspoon garlic powder
1/2 cup pine nuts
1 cup sun-dried tomatoes
2 (16 ounce) packages mixed salad greens
4 green onions, cut into 1/2-inch pieces
8 ounces feta cheese, crumbled

Directions

Preheat broiler. Toss 3 cups cubed Italian bread with olive oil. Season with seasoned salt, pepper, and garlic powder. Spread out in a single layer in a well oiled 9x13 inch baking dish. Broil until toasted, turning to brown evenly. Set croutons aside to cool.

Spread pine nuts on a baking sheet, place on bottom rack of the oven, and toast under broiler. This should only take a few minutes, so watch carefully to prevent burning. Set aside to cool.

Soak sun-dried tomatoes in hot water for 5 to 10 minutes, or until soft. Drain, and slice.

In a large salad bowl, toss mixed greens with green onions. Top with croutons, sun-dried tomatoes, pine nuts, and feta.

Tomato-Dill Shrimp Stew

Ingredients

- 1 large onion, chopped
- 4 garlic cloves, minced
- 1 tablespoon olive or canola oil
- 3 cups diced fresh tomatoes
- 1 (8 ounce) can tomato sauce
- 3 tablespoons minced fresh dill
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- 1/2 teaspoon salt
- 1 pound cooked medium shrimp, peeled and deveined
- 4 ounces crumbled feta cheese
- 1 cup minced fresh parsley

Directions

In a large saucepan, saute onion and garlic in oil for 5 minutes. Stir in the tomatoes, tomato sauce, dill, mustard, honey and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Add the shrimp, cheese and parsley; simmer 5 minutes longer.

Tomato-Bread Salad with Basil and Capers

Ingredients

5 cups 1/2-inch cubed French or Italian bread
1 1/2 pounds tomatoes, stemmed and cut into medium dice
2 medium garlic cloves, minced
1/2 large red onion, cut into small dice
1/2 cup torn fresh basil leaves
1/4 cup drained capers
1/4 cup olive oil
2 tablespoons red wine vinegar
1 pinch ground black pepper, to taste

Directions

Adjust oven rack to center position and heat oven to 250 degrees.

Place bread cubes on a cookie sheet with a rim; bake until bread is dried out, about 30 minutes, then set aside to cool.

Meanwhile dice and salt the tomatoes in a medium bowl; stir in the garlic and let stand until juicy, about 30 minutes.

Prepare remaining ingredients; add to tomatoes and toss. Add bread cubes; toss again. Adjust seasonings, including pepper to taste. Let stand 10 minutes before serving.

Homemade Tomato Basil Pasta Sauce

Ingredients

1 tablespoon butter
8 small tomatoes, diced
1/4 cup chopped fresh basil
1 teaspoon olive oil
1 teaspoon garlic salt
salt and ground black pepper to taste
1 tablespoon all-purpose flour
1/4 cup water
1 clove garlic, grated

Directions

Melt the butter in a large skillet over medium heat; cook the tomatoes in the melted butter until they begin to fall apart, 5 to 7 minutes. Add the basil, olive oil, garlic salt, salt, and pepper. Slowly stir the flour into the mixture and cook until it begins to thicken, 5 to 7 minutes. Stir the water through the mixture to break up any lumps of the flour. Mix the garlic into the sauce and simmer another 5 minutes. Serve hot.

Artichoke and Tomato Chicken

Ingredients

1/4 cup olive oil
4 fresh tomatoes, diced
3 tablespoons chopped fresh basil
2 tablespoons chopped fresh oregano
6 artichoke hearts, drained and chopped
2 red bell peppers, chopped
1 (8 ounce) package mozzarella cheese, cubed
6 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
2 cups marinara sauce

Directions

Heat oil in a skillet over medium heat. Add tomatoes, basil, oregano, artichoke hearts and red peppers. Cook until just hot, then remove from heat. transfer to a large bowl and toss together with mozzarella cubes.

Preheat oven to 350 degrees F (175 degrees C). Lay out the pounded breasts and spoon filling onto the center, leaving an inch on each side. Adjust filling as you roll so as not to over stuff. Place them seam side down into a 2 quart baking dish. cover with marinara sauce. Place lid onto dish or cover with aluminum foil.

Bake for 35 to 45 minutes in the preheated oven, or until chicken is cooked through. You'll love it!

E-Z Tomato Toast

Ingredients

6 large tomatoes, cut into thin wedges
2 tablespoons olive oil
2 cloves garlic, finely chopped
1 French baguette, thinly sliced
1/4 cup butter
1 pinch salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange the tomato wedges in a single layer in a skillet over high heat, and cook 1 minute, until lightly scorched. Reduce heat to medium-low. Drizzle tomatoes with olive oil, and mix the garlic into the skillet. Gently cook and stir until tomatoes and garlic are tender. Remove from heat.

Arrange the baguette slices on a baking sheet, and toast 5 minutes in the preheated oven, or until lightly brown. Spread toasted slices with butter, top with the tomatoes, and season with salt and pepper to serve.

Zucchini, Tomato, and Onion Casserole

Ingredients

1 zucchini, thinly sliced
1 large tomato, thinly sliced
1 onion, thinly sliced
1/2 cup unsalted butter
1/4 cup red wine vinegar
1 teaspoon garlic salt
1 teaspoon dried basil
1/2 teaspoon dry mustard
2 cups grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Arrange the zucchini slices, tomato slices, and onion slices in alternating layers in the prepared baking dish. Melt the butter in a saucepan over medium-low heat; stir the vinegar, garlic salt, basil, and mustard into the melted butter. Pour the butter mixture over the vegetables; sprinkle the Parmesan cheese over the dish.

Bake in the preheated oven until thoroughly heated, about 30 minutes.

Cabbage, Tomato and Onion Salad

Ingredients

2 cups shredded cabbage
4 large firm tomatoes, chopped
1 large onion, finely chopped
2 green chile peppers, seeded and minced
salt to taste
white sugar to taste
1 tablespoon roasted peanut powder
1 tablespoon clarified butter
1 teaspoon cumin seeds
1/2 cup chopped fresh cilantro

Directions

In a large bowl, toss together the cabbage, tomatoes, onion, chiles, salt, sugar and peanut powder until evenly combined.

In a small saute pan, heat the clarified butter over medium heat. Add the cumin and stir until toasted. Remove from heat, pour over the salad mixture and gently mix together. Chill until serving, and serve garnished with cilantro.

Greek Tomato Salad

Ingredients

1/4 cup red wine vinegar or cider vinegar
2 tablespoons olive oil
1 garlic clove, minced
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
1/8 teaspoon sugar
1/8 teaspoon salt
1/8 teaspoon pepper
1 cup thinly sliced red onion, separated into rings
1/2 cup coarsely chopped green pepper
4 tomatoes, cut into 8 wedges
6 pitted ripe olives, halved
3 tablespoons crumbled feta cheese

Directions

In a bowl, whisk together the vinegar, oil, oregano, basil, sugar, salt and pepper. Add red onion and green pepper; toss to coat. Stir in tomatoes, olives and cheese. Cover and refrigerate for at least 1 hour. Serve with a slotted spoon.

Fire-Roasted Tomato and Spinach Pasta

Ingredients

6 ounces linguine pasta
1 tablespoon olive oil
3 cloves garlic, minced
1 (14.5 ounce) can fire-roasted
diced tomatoes, with juice
1 (9 ounce) box frozen creamed
spinach, thawed
salt and pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan over medium heat. Stir in the garlic, and cook until softened, about 3 minutes. Stir in the fire-roasted tomatoes and bring to a simmer. Cook 1 minute before adding the creamed spinach. Cook and stir 5 minutes; season to taste with salt and pepper. Stir the drained linguine into the tomato sauce before serving.

Easy Tomato-Basil Pizza

Ingredients

2 tomatoes, seeded and coarsely chopped
1 teaspoon salt
8 ounces shredded mozzarella cheese
1 red onion, coarsely chopped
1/4 cup chopped fresh basil
1/2 teaspoon ground black pepper
2 tablespoons olive oil
3 fresh jalapeno peppers, chopped (optional)
1/2 cup sliced black olives
1/2 cup sliced fresh mushrooms
1/2 cup pizza sauce
2 (12 inch) pre-baked pizza crusts
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Mix the tomatoes and salt in a mesh strainer. Let mixture sit and drain for 15 minutes.

Preheat oven to 450 degrees F (230 degrees C).

Combine the drained tomatoes, 8 ounces of mozzarella cheese, onion, basil, pepper, olive oil, jalapenos, olives, and mushrooms in a bowl. Spread the pizza sauce evenly onto the pizza crusts. Distribute tomato mixture over the two pizza crusts evenly. Sprinkle 8 ounces of mozzarella cheese and the Parmesan cheese over both pizzas.

Bake pizzas in preheated oven until cheese is completely melted, 8 to 10 minutes.

Mimi's Tomato Soup Cake

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
1 (10.75 ounce) can tomato soup
3/4 cup water
1 teaspoon baking soda
3 cups all-purpose flour
1/4 teaspoon salt
3 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 1/2 teaspoons ground nutmeg
1 1/2 cups raisins
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, salt, baking powder, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. In a separate bowl, combine tomato soup, water and baking soda. Add to creamed mixture alternately with the flour mixture. Stir in the raisins and nuts.

Pour batter into a 10 inch Bundt or tube pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then turn out onto a wire rack.

Tomato Topped PHILLY Bean Dip

Ingredients

1 (19 ounce) can chickpeas
(garbanzo beans), drained
1 1/2 cups KRAFT 3 Cheese
Mexicana Finely Shredded
Cheese, divided
125 grams PHILADELPHIA Brick
Cream Cheese, softened
1/2 cup sour cream
1/4 teaspoon ground red pepper
(cayenne)
2 green onions, chopped
1/2 cup chopped tomato
CHRISTIE Wheat Thins Crackers

Directions

Heat oven to 350 degrees F. Place chickpeas, 1 cup of the cheese, cream cheese, sour cream and ground red pepper in blender or food processor container; cover.

Blend until smooth. Stir in green onions.

Spread into 9-inch pie plate.

Bake 20 min. or until light golden brown. Top with remaining 1/2 cup cheese and tomato. Serve with crackers.

Tuna and Goat Cheese Stuffed Tomatoes

Ingredients

6 large tomatoes
salt and pepper, to taste
4 ounces crumbled goat cheese
8 ounces mascarpone cheese,
room temperature
1 (12 ounce) can albacore tuna in
water, drained and flaked
1/2 cup finely chopped red onion
1/2 cup finely chopped cucumber
1/2 cup finely chopped
mushrooms
1/2 cup finely chopped red bell
pepper
1/2 cup finely chopped celery
1 teaspoon minced garlic
1 tablespoon toasted sesame
seeds
2 teaspoons sunflower seeds
2 tablespoons shredded
Parmesan cheese
1 teaspoon garlic salt, or to taste
1 teaspoon onion powder, or to
taste
salt and pepper, to taste
1 tablespoon dried parsley flakes,
for garnish (optional)
1 teaspoon Worcestershire sauce
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a thin slice off the top of each tomato, and gently scoop out pulp and seeds, leaving a 1/2 inch wall. Finely dice 1/2 cup of the pulp and set aside. Season the inside of each hollowed tomato with pinches of salt and pepper.

Mix reserved diced tomato pulp, goat cheese, mascarpone cheese, tuna, red onion, cucumber, mushrooms, red pepper, celery, garlic, and sesame seeds in a large bowl.

Scoop mixture into tomato shells up to the top of each tomato. Place on a foil-lined baking sheet.

Sprinkle each tomato with sunflower seeds, Parmesan cheese, garlic salt, onion powder, salt, and pepper. If desired, sprinkle each tomato with parsley flakes and Worcestershire sauce.

Bake in the preheated oven for 25 minutes, then broil right before serving until tops are lightly browned, about 1 to 2 minutes.

Roasted Tomato Curry Soup

Ingredients

1 (14 ounce) can diced tomatoes, drained and juice reserved
1/4 cup extra virgin olive oil
salt and black pepper to taste
2 tablespoons butter
2 large pinches saffron
1 stalk celery, diced
1 small carrot, diced
1 yellow onion, diced
2 cloves garlic, minced
1 cup chicken broth
1/2 teaspoon curry powder
1 teaspoon lime juice
2 tablespoons chopped cilantro (optional)

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Spread the drained tomatoes on a rimmed baking sheet. Drizzle with olive oil; season with salt and pepper. Roast in preheated oven until the tomatoes start to brown and shrink slightly, about 20 minutes.

Heat butter over medium-low heat in a large saucepan. Stir in the saffron, celery, carrot, onion, and garlic; cook until softened, about 10 minutes. Mix in the roasted tomatoes, reserved tomato juices, and chicken broth. Simmer until vegetables are very tender, 15 to 20 minutes. Stir in the curry powder, lime juice, and cilantro.

Use an immersion blender to puree soup until smooth.

Tomato-Basil Zucchini

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1 tablespoon lemon juice
1 tablespoon finely shredded fresh
basil leaves
1/2 teaspoon garlic powder
4 medium zucchini, sliced
1 small green pepper, cut into 2-
inch strips
1 large onion, sliced
1/4 cup grated Parmesan cheese

Directions

Mix soup, lemon juice, basil, garlic, zucchini, pepper and onion in skillet. Heat to a boil. Cover.

Cook over low heat 15 minutes or until vegetables are tender-crisp. Stir in cheese.

Amazing Sun-Dried Tomato Cream Sauce

Ingredients

1 cup heavy cream
3 tablespoons butter
1/2 cup shredded mozzarella
cheese
2 tablespoons grated Parmesan
cheese
1/4 cup chopped sun-dried
tomatoes
salt and pepper to taste
1 tablespoon pine nuts

Directions

Heat the cream and butter in a saucepan over medium heat until almost boiling, but do not boil. Add mozzarella and Parmesan cheeses, and stir until melted. Stir in the sun-dried tomatoes, and season with salt and pepper. Remove from heat and serve over pasta with a sprinkling of pine nuts.

Green Pepper Tomato Salad

Ingredients

3 medium tomatoes, seeded and chopped
1 medium green pepper, chopped
1 celery rib, thinly sliced
1/2 cup chopped red onion
2 tablespoons cider vinegar
1 tablespoon sugar
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In a large bowl, combine the tomatoes, green pepper, celery and onion. In a small bowl, combine the vinegar, sugar, salt and pepper. Stir into tomato mixture. Cover and refrigerate for at least 2 hours, stirring several times. Serve with a slotted spoon.

Fresh Asparagus, Tomato, and Feta Salad

Ingredients

1/2 cup rice vinegar
1 tablespoon white sugar
1 teaspoon sea salt
1/2 teaspoon sesame oil
2 tablespoons olive oil
3/4 pound asparagus - cut into 1-inch pieces, cooked and drained
1 (4 ounce) container crumbled feta
1 large tomato, diced
1 green onion, diced
2 tablespoons chopped cilantro

Directions

Whisk together the rice vinegar, white sugar, sea salt, sesame oil, and olive oil in the bottom of a salad bowl. Add the asparagus, feta, tomato, green onion, and cilantro to the bowl with the dressing; toss to coat. Cover and refrigerate for 1 hour before serving.

Bow Tie Pasta with Tomato Tuna Sauce

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1/2 cup whole wheat bread crumbs
1 tablespoon salt
1/2 teaspoon ground black pepper
1 tablespoon lemon zest
1 (15 ounce) can canned beans
1 (6 ounce) can tuna, drained
2 cups tomato sauce
3/4 cup grated Parmesan cheese, divided

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil over high heat. Stir in the pasta and boil until cooked through, but still firm to the bite, about 12 minutes. Drain well.

Heat the olive oil in a large skillet. Toast bread crumbs in oil, about 2 minutes. Season with salt and pepper; stir in lemon zest. Remove seasoned bread crumbs from skillet and drain on paper towels.

Place the skillet back over medium heat. Add the beans, and mash. Stir in the tuna, tomato sauce, and 1/4 cup of the Parmesan cheese. Reduce heat to a simmer and cook for 10 to 15 minutes.

Toss sauce with prepared pasta; place in prepared baking dish. Top with the toasted bread crumbs and remaining 1/2 cup Parmesan cheese. Bake in preheated oven until the cheese melts, about 10 minutes.

Tomato Sauce Corn Chicken

Ingredients

8 bone-in chicken breast halves,
with skin
1 cup all-purpose flour
1 tablespoon vegetable oil
2 (15 ounce) cans tomato sauce
2 (15 ounce) cans whole kernel
corn
1/2 cup diced onion
2 cloves garlic, minced
2 tablespoons chili powder
1/2 teaspoon crushed red pepper
flakes
salt to taste

Directions

Dredge chicken in flour; heat oil in a large skillet and brown, about 5 to 7 minutes. Remove from heat and set aside.

In a large saucepan combine the tomato sauce, corn and onion and bring to a boil. Stir in chili powder, garlic, red pepper flakes and salt. Add chicken and reduce heat to low. Simmer for 60 minutes, to allow flavors to blend and penetrate the chicken.

Pasta with Tequila-Tomato-Lime Sauce

Ingredients

1 tablespoon butter
1/2 onion, chopped
2 cloves garlic, thinly sliced
1/2 tablespoon chopped pickled jalapeno pepper
1 (14.4 ounce) can diced tomatoes, undrained
1 1/2 tablespoons tequila
1/4 cup water
1 (8 ounce) bottle clam juice
1 pinch crushed red pepper
1/4 pound dried elbow macaroni
1 lime, juiced

Directions

Melt butter in a large skillet over medium heat. Stir in onion, garlic, and jalapeno; cook until onion is soft and translucent. Stir in tomatoes, tequila, water, clam juice, and red pepper. Bring to a boil, then add macaroni. Cover, and simmer, stirring frequently, until pasta is tender, about 10 minutes. Remove from heat, and stir in lime juice.

Cauliflower Tomato Soup

Ingredients

1/4 cup sliced leek (white portion only)
1/4 cup chopped celery
1 tablespoon butter or margarine
1 (10.75 ounce) can condensed tomato soup, undiluted
1 1/4 cups water
1 cup fresh cauliflowerets
1/2 cup frozen peas
1/4 teaspoon dill weed
1/4 teaspoon salt

Directions

In a saucepan, saute leek and celery in butter until tender. Stir in the remaining ingredients. Bring to a boil; reduce heat. Cover and simmer for 12-16 minutes or until the vegetables are tender.

Steamed Squash Medley with Sun-Dried

Ingredients

6 dehydrated sun-dried tomatoes
2 cups boiling water
6 small zucchini, sliced
6 small yellow squash, sliced
1 sweet onion, chopped
2 tablespoons butter
1 teaspoon white sugar
1/4 teaspoon freshly ground black pepper
salt to taste

Directions

Place the sun-dried tomatoes in a bowl with the boiling water, and allow to sit 10 minutes. Remove tomatoes with a slotted spoon, and coarsely chop. Reserve the water.

Transfer the reserved sun-dried tomato water to a saucepan, and bring to a boil. Place the chopped sun-dried tomatoes, zucchini, squash, and onion in a steamer basket, and set over the boiling water. Reduce heat to low, cover, and simmer 15 minutes, or until vegetables are tender. Discard water.

Transfer the steamed vegetables to a bowl, and mix with butter, sugar, pepper, and salt to serve.

Penne, Tomato, and Mozzarella Salad

Ingredients

1 (12 ounce) package penne pasta
1/4 cup olive oil
1 bunch green onions, chopped
1 clove garlic, minced
1 cup quartered cherry tomatoes
salt and pepper to taste
5 ounces mozzarella cheese,
diced
1/2 cup grated Parmesan cheese
4 ounces fresh basil
12 large black olives, halved

Directions

Cook pasta in a large pot of boiling salted water as directed on package, until just tender. Drain, and set aside.

Heat olive oil in a small saucepan. Add green onions and cook, stirring occasionally, 2 or 3 minutes. Stir in garlic, and cook for 2 minutes. Add pasta, tomatoes, salt, and pepper. Cook over low heat to warm through. Stir in mozzarella and Parmesan cheese. Coarsely tear basil leaves in halves or thirds; add to pasta with olives, and serve immediately.

Tomato Soup I

Ingredients

1 (29 ounce) can diced tomatoes
1 (10.5 ounce) can condensed chicken broth, undiluted
2 tablespoons margarine
2 tablespoons white sugar
1 tablespoon chopped onion
1/4 teaspoon baking soda
2 cups heavy whipping cream

Directions

In a large stock pot mix tomatoes, chicken broth, butter, sugar, onion and baking soda. Simmer for 1 hour.

In a double boiler heat cream until hot. You can also do this in a regular saucepan over low heat, but watch it carefully so that the cream does not scorch! Once heated through add to tomato soup and serve.

Mozzarella and Tomato Appetizer Tray

Ingredients

1 tablespoon minced fresh parsley
1/2 teaspoon dried basil
1 pinch dried oregano
1 tablespoon capers, drained
2 cloves garlic, minced
6 tablespoons olive oil

1 pound mozzarella cheese, sliced
2 tomatoes, thinly sliced
1 (7 ounce) jar roasted red
peppers, drained and julienned
crushed red pepper to taste

Directions

In a medium bowl, mix together parsley, basil, oregano, capers, garlic and olive oil.

On a serving platter, arrange mozzarella cheese slices and tomato slices in alternating layers. Top with roasted red peppers. Drizzle with the herb and olive oil mixture. Cover and chill in the refrigerator 30 minutes before sprinkling with crushed red pepper and serving.

Fresh Tomato Parmesan Scramble

Ingredients

cooking spray
1 small tomato, chopped
garlic salt to taste
freshly ground black pepper to taste
1 egg
2 teaspoons water
1 teaspoon grated Parmesan cheese

Directions

Prepare a skillet with cooking spray and place over medium heat. Put the chopped tomato in the hot skillet; season with garlic salt and pepper.

Whisk the egg, water, and Parmesan cheese together in a small bowl; add to the skillet. Cook until the eggs are set, but still slightly moist, about 5 minutes.

Pasta with Mock Creamy Tomato Sauce

Ingredients

16 ounces colored rotini pasta
1 (16 ounce) jar roasted red bell peppers
9 ounces low-fat, firm silken tofu
1 1/2 tablespoons tomato paste
2 cups vegetable broth
1 tablespoon balsamic vinegar
1 teaspoon Italian seasoning
1/2 onion, chopped
10 spears asparagus, sliced diagonally
8 ounces fresh mushrooms, sliced
1 teaspoon minced garlic
1 (16 ounce) can diced tomatoes
1/2 teaspoon hot chile paste (optional)
ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water, cook pasta until al dente. Drain well.

Meanwhile, in a blender or food processor puree roasted red and yellow peppers, tofu, tomato paste, vegetable broth, balsamic vinegar, and Italian seasoning. Set aside.

Coat a medium saute pan with cooking spray. Cook onion, garlic, and asparagus over medium heat until tender, about 5 minutes. Add water if necessary to prevent sticking. Stir in mushrooms; cook 3 to 5 minutes, or until mushrooms are tender and soft. Stir in tofu sauce, tomatoes, black pepper. Add hot chili paste, if desired. Reduce heat to low, and heat through.

Toss pasta with sauce, and serve with Parmesan cheese.

Cucumber-Tomato Sauce

Ingredients

1/4 cup olive oil
2 cloves garlic, minced
2 teaspoons dried basil
1 cup chopped roma (plum) tomatoes
1 teaspoon onion powder
1 teaspoon garlic powder
1/2 teaspoon red pepper flakes
1/2 teaspoon black pepper
4 1/2 teaspoons white sugar
1/4 teaspoon salt
1/2 cup chopped red bell pepper
2 cups diced cucumber

Directions

Heat olive oil in a saucepan over medium heat. Stir in garlic, and cook for a few minutes until fragrant, then stir in the dried basil, and cook for a few seconds more. Add the tomatoes, onion powder, garlic powder, red pepper flakes, black pepper, sugar, and salt. Bring to a simmer, then stir in the red pepper and cucumber. Continue simmering and stirring occasionally until the mixture has reduced to a sauce like consistency, 10 to 15 minutes.

Tomato Chicken Stir-Fry

Ingredients

2 tablespoons vegetable oil
1 pound skinless, boneless
chicken breast, cut into strips
3 cups cut-up vegetables*
1/2 teaspoon garlic powder
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
2 tablespoons soy sauce
1 teaspoon vinegar
4 cups hot cooked rice

Directions

Heat 1 tablespoon oil in skillet. Add chicken and stir-fry until browned. Remove chicken.

Heat remaining oil. Add vegetables and garlic powder and stir-fry until tender-crisp.

Add soup, soy and vinegar. Heat to a boil. Return chicken to skillet and heat through. Serve over rice.

Daddy's Savory Tomato Biscuits

Ingredients

3 cups self-rising flour
1/8 teaspoon baking soda
1/8 teaspoon salt
1 teaspoon white sugar
1/2 cup shortening
1 cup tomato-vegetable juice
cocktail

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet.

Stir the flour, baking soda, salt, and sugar together in a bowl, and cut in the shortening with a pastry cutter until the mixture looks like crumbs. Mix in the vegetable juice cocktail just until moist, and turn out onto a well-floured work surface. Gently knead several times just until dough holds together, roll out to 1/2-inch thick, and cut into rounds with a biscuit cutter. Place the biscuits onto the prepared baking sheet.

Bake in the preheated oven until risen and lightly browned, 8 to 10 minutes.

Spicy Tomato Chicken

Ingredients

6 skinless, boneless chicken breast halves
7 ounces vermicelli pasta
1 onion, chopped
1 green bell pepper, chopped
1 (10 ounce) can diced tomatoes with green chile peppers
1 (15 ounce) can baby peas, drained
1 (8 ounce) package processed cheese, shredded

Directions

Bring a large pot of salted water to a boil. Add chicken breasts and boil until cooked through and juices run clear. Remove chicken from pot, chop into bite size pieces and set aside.

Strain remaining cooking broth, return to pot and bring to a boil. Break pasta in half (will make it easier to mix) and add to boiling broth. Cook for 8 to 10 minutes or until al dente. Drain and return pasta to pot.

Meanwhile, saute onion and bell pepper in butter or margarine in a small saucepan. Add tomatoes with green chile peppers, sauteed onion/bell pepper mixture, peas and reserved chicken to pasta. Top with cheese and mix together well.

Preheat oven to 350 degrees F (175 degrees C).

Pour chicken mixture into a 9x13 inch baking dish and bake in the preheated oven for 25 to 35 minutes.

Tomato Brie Bow Tie Pasta

Ingredients

1 (12 ounce) package bow tie pasta
2 (14.5 ounce) cans Italian-style diced tomatoes
1/2 pound Brie cheese, cubed
2 tablespoons chopped fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large saucepan, heat tomatoes over medium-high heat. Bring to a slow boil and stir in cheese. Reduce heat to medium-low, and stir to melt cheese.

Toss pasta with tomato sauce and top with chopped basil before serving.

Baked Macaroni and Cheese with Tomato

Ingredients

1 pound macaroni
1 (10.75 ounce) can condensed tomato soup
1 1/4 cups milk
3 cups shredded Cheddar cheese
8 tablespoons butter, divided
1/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Pour in pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl, combine macaroni, soup, milk, cheese and 6 tablespoons butter. Pour into 9x13 baking dish. Top with bread crumbs and dot with remaining butter. Bake for 45 minutes or until golden brown and bubbly.

Tomato Basil Soup II

Ingredients

4 pounds tomatoes, chopped
1/3 cup fresh basil leaves
3 tablespoons vinegar
2 teaspoons garlic salt
3 cups chicken broth
1/4 cup olive oil

Directions

In a blender or food processor, combine tomatoes, basil, vinegar and garlic salt. Puree until smooth. Transfer to a serving dish and stir in broth and olive oil. Chill in refrigerator until cold.

Easy Olive Oil, Tomato, and Basil Pasta

Ingredients

1 (16 ounce) package farfalle
pasta
2 roma (plum) tomatoes, seeded
and diced
1/2 cup olive oil
2 cloves garlic, minced
1/2 cup fresh basil leaves, cut into
thin strips
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, gently toss the cooked pasta, tomatoes, olive oil, garlic, and basil. Season with salt and pepper.

Turkey-Tomato Pasta Sauce

Ingredients

1 pound turkey Italian sausage links, casings removed
1/2 cup chopped green onions
2 garlic cloves, minced
2 teaspoons olive or canola oil
2 (14.5 ounce) cans diced tomatoes, undrained
1/2 cup white wine or chicken broth
1 cup loosely packed fresh basil, minced
1 teaspoon dried oregano
Hot cooked spaghetti
1/2 cup shredded Parmesan cheese

Directions

In a large nonstick skillet, cook the sausage, onions and garlic in oil over medium heat until sausage is no longer pink; drain. Add the tomatoes, wine or broth, basil and oregano; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until heated through. Serve over spaghetti; sprinkle with Parmesan.

The Best Bacon-Tomato Dip

Ingredients

1 cup sour cream
1/2 cup mayonnaise
4 ounces cream cheese, room temperature
1/2 cup shredded Cheddar cheese
1/4 cup chopped onions
1 tomato, seeded and diced
6 slices bacon - cooked, drained, and chopped

Directions

Stir together sour cream, mayonnaise, cream cheese, Cheddar cheese, chopped onion, tomato and bacon in a bowl until well mixed. Chill for two hours before serving.

Chilled Salmon With Summer Tomato Salsa

Ingredients

4 (4 ounce) fillets salmon, skin removed
1 cup chopped fresh tomato
1/2 Hass avocado, chopped
1 garlic clove, crushed
1 tablespoon balsamic vinegar
1 teaspoon olive oil
1/2 cup cooked corn kernels
1/4 cup minced red onion
1/4 cup chopped fresh cilantro
Salt and pepper, to taste
1 lime, cut in wedges

Directions

Place salmon in a shallow microwave bowl. Add 2 cups water. Cover and microwave on high 7-9 minutes or until salmon is cooked as desired. Remove from water; refrigerate until cool.

In a small bowl, combine remaining ingredients (except lime). Refrigerate 30 minutes.

Serve salmon surrounded by the salsa and lime wedges.

Ravioli with Cherry Tomatoes and Cheese

Ingredients

1 pint red and yellow cherry tomatoes, halved
1 (16 ounce) package shredded mozzarella cheese
1/3 cup fresh basil, chopped
1/2 cup olive oil
5 cloves garlic, minced
1 tablespoon chopped fresh parsley
salt and pepper to taste
1 (25 ounce) package frozen ravioli

Directions

In a large bowl, toss together the cherry tomatoes, mozzarella cheese, basil, olive oil, garlic, parsley, salt, and pepper. Let stand about 1 hour.

Bring a pot of lightly salted water to a boil, and cook the ravioli about 5 minutes, until tender and heated through. Drain, and toss with the cherry tomato mixture to serve.

Cucumber and Tomato Salad

Ingredients

1 tomato, chopped
1 cucumber, seeded and chopped
1/4 cup thinly sliced red onion
1/4 cup canned kidney beans,
drained
1/4 cup diced firm tofu
2 tablespoons chopped fresh basil
1/4 cup balsamic vinaigrette salad
dressing
salt and pepper to taste

Directions

In a large bowl, combine the tomato, cucumber, red onion, kidney beans, tofu, and basil. Just before serving, toss with balsamic vinaigrette salad dressing, and season with salt and pepper.

Roasted Tomato Salsa II

Ingredients

3 tomatoes, cut into wedges
5 cloves garlic, diced
1 onion, chopped
1 cup water
1/4 teaspoon ground black pepper
1 dash hot pepper sauce
1 teaspoon salt
1 teaspoon hot chile sauce

Directions

Preheat the broiler.

On a medium baking sheet, arrange tomatoes, garlic and onion. Place under the broiler. Checking frequently, heat 15 minutes, or until vegetables are charred. Remove from heat and allow to cool approximately 10 minutes.

Place charred vegetables in a blender or food processor with the water and blend until smooth. Stir in ground black pepper, hot pepper sauce, salt and hot chile sauce. Refrigerate the mixture until serving.

Tomato Sauce

Ingredients

6 1/4 pounds tomatoes, crushed
1/2 cup extra virgin olive oil
1 1/2 tablespoons freshly ground
black pepper
1 teaspoon chili seasoning mix
1 teaspoon salt
1 tablespoon minced onion
1 tablespoon dried oregano
1 tablespoon garlic powder
1 teaspoon finely minced fresh
parsley
1 teaspoon white sugar

Directions

In large saucepan over low heat, combine tomatoes, olive oil, pepper, chili seasoning, salt, onion, oregano, garlic powder, parsley and sugar. Simmer 1 hour. Serve.

Mom's Tomato Vegetable Soup

Ingredients

1 (3 pound) broiler-fryer chicken, cut up
8 cups water
1 celery rib, halved
1 medium onion, halved
3 medium potatoes, peeled and cut into 1/2-inch cubes
2 cups tomato juice
1 (15 ounce) can mixed vegetables, drained
1 (15.5 ounce) can black-eyed peas, rinsed and drained
1 (14.5 ounce) can stewed tomatoes
1/2 cup chopped onion
2 1/2 teaspoons salt
1 teaspoon pepper
1/2 pound lean ground beef
1 (15 ounce) can cream-style corn

Directions

In an 8-qt. soup kettle, place chicken, water, celery and onion. Cover and bring to a boil; skim fat. Reduce heat; cover and simmer for 1-1/2 hours or until chicken falls off the bones. Strain broth and skim fat; return broth to kettle. Add the next eight ingredients. Debone chicken and cut into chunks; return to kettle. Bring to a boil. Meanwhile, in a medium skillet, brown beef; drain and add to soup. Reduce heat; cover and simmer for 1 hour. Stir in corn; cook, uncovered, for 30 minutes, stirring occasionally.

Tomato Pie I

Ingredients

1 (9 inch) deep dish pie crust
4 large tomatoes, peeled and sliced
1/2 cup chopped fresh basil
3 green onions, thinly sliced
1/2 pound bacon - cooked, drained, and chopped
1/2 teaspoon garlic powder
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper
2 cups shredded Cheddar cheese
1/4 cup mayonnaise

Directions

Preheat oven to 375 degrees F (190 degrees C).

In alternating layers, fill pastry shell with tomatoes, basil, scallions, bacon, garlic powder, oregano, and red pepper. In a small bowl, mix cheese with mayonnaise. Spread mixture over top of pie. Cover loosely with aluminum foil.

Bake in preheated oven for 30 minutes. Remove foil from top of pie and bake an additional 30 minutes. Serve warm or cold.

Chicken Salad with Bacon, Lettuce and Tomato

Ingredients

3 cups chopped cooked chicken breast
5 slices bacon
2 stalks celery, chopped
1 cup chopped fresh tomato
3/4 cup mayonnaise
1 tablespoon chopped fresh parsley
2 tablespoons chopped green onion
1 teaspoon lemon juice
1 dash Worcestershire sauce
salt and pepper to taste
12 leaves romaine lettuce
1 avocado - peeled, seeded and sliced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside to cool.

Prepare the dressing by mixing together the mayonnaise, parsley, green onions, lemon juice, Worcestershire sauce, salt and pepper.

In a medium bowl, stir together the chicken breast, tomatoes and bacon. Pour dressing over chicken mixture and toss well to coat. Refrigerate until chilled; serve over lettuce leaves and garnish with avocado slices.

Tomato Pork Chops I

Ingredients

4 pork chops
1 onion, chopped
1 bell pepper - chopped, your
color choice
1 (15 ounce) can tomato sauce
garlic powder to taste
salt and pepper to taste

Directions

Heat enough oil to just cover the bottom of a large skillet over medium high heat. Dredge the pork chops in flour, add to pan and brown well on both sides. Remove chops and set aside.

Add the onion and bell pepper and saute for 5 minutes, or until almost tender. Return pork chops to skillet and pour in the tomato sauce. Allow the sauce to start bubbling and then reduce heat to low.

Simmer for 30 minutes and season with garlic powder, salt and pepper to taste.

Tender Tomato Chicken Breasts

Ingredients

1 tablespoon olive oil
3 skinless, boneless chicken breast halves
1 tablespoon ground black pepper, or to taste
3 tablespoons onion powder, or to taste
1 (28 ounce) can chopped stewed tomatoes, 1/2 the liquid reserved
1 (14 ounce) can chicken broth
1 (10 ounce) package frozen mixed vegetables
1/4 cup water

Directions

Heat the oil in a skillet over medium heat. Season chicken breasts on both sides with pepper and onion powder, and arrange in the skillet. Cook 2 minutes on each side, just until browned. Pour tomatoes and reserved liquid over the chicken. Pour in broth. Cover skillet, and continue cooking 15 minutes on each side, until chicken juices run clear.

While the chicken is cooking, place the frozen mixed vegetables and water in a pot. Scoop about 3/4 cup liquid from the skillet, and mix into the pot. Bring to a boil, and cook 5 minutes, or until vegetables are tender; drain. Arrange chicken breasts over the vegetables, and drizzle with liquid from the skillet to serve.

Chicken Wings in Tomato Soup

Ingredients

1 quart oil for frying
3 pounds chicken drumettes
2 (26 ounce) cans condensed tomato soup
6 cups water
2 green bell peppers, diced
1 large Vidalia onion, diced

Directions

In a large, heavy skillet, heat oil to 375 degrees F (190 degrees C). Fry the drumettes until lightly browned and no longer pink on the inside. Remove from heat and drain excess oil.

In a large saucepan, bring the tomato soup and water to a boil. Reduce heat and simmer. Mix in the drumettes, green bell peppers and Vidalia onion. Simmer approximately 15 minutes.

Breaded Tomato Slices

Ingredients

1/2 cup seasoned bread crumbs
1 tablespoon finely chopped
green onion
1 tablespoon grated Parmesan
cheese
1 teaspoon salt
1 teaspoon Italian seasoning
1/4 cup milk
4 medium tomatoes, cut into 1/2-
inch slices
2 tablespoons olive or vegetable
oil
1/3 cup shredded mozzarella
cheese

Directions

In a shallow bowl, combine the bread crumbs, onion, Parmesan cheese, salt and Italian seasoning; mix well. Place milk in another bowl. Dip tomato slices in milk, then coat with crumb mixture. In a large skillet, heat oil. Fry tomato slices for 2 minutes on each side or until golden brown. Sprinkle with mozzarella cheese.

Baked Stuffed Tomatoes

Ingredients

6 medium tomatoes
1/2 pound ground beef
1 teaspoon chili powder
1 teaspoon sugar
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon dried oregano
2 cups uncooked instant rice
1/2 cup dry bread crumbs
2 tablespoons butter or margarine,
melted
2 tablespoons water

Directions

Cut a thin slice off the top of each tomato. Leaving a 1/2-in.-thick shell, scoop out and reserve pulp. Invert tomatoes onto paper towels to drain.

Meanwhile, in a skillet, brown beef; drain. Add tomato pulp, chili powder, sugar, salt, pepper and oregano; bring to a boil. Reduce heat; simmer 45 to 50 minutes or until slightly thickened, stirring occasionally. Add rice; mix well. Simmer 5 to 6 minutes longer or until rice is tender. Stuff tomatoes and place in a greased 13-in. x 9-in. x 2-in. baking dish. Combine bread crumbs and butter; sprinkle over tomatoes. Add water to baking dish. Bake, uncovered, at 375 degrees F for 20 to 25 minutes or until crumbs are lightly browned.

Sweet and Mild Cooked Tomato Salsa

Ingredients

8 tomatoes, peeled and coarsely chopped
1/2 onion, chopped
1 (4 ounce) can diced green chilies
1/4 cup white vinegar
2 tablespoons brown sugar
1/2 teaspoon garlic powder
1/2 teaspoon ground cumin
1/2 teaspoon dried oregano
1/2 teaspoon ground coriander
salt to taste
hot pepper sauce to taste

Directions

Combine the tomatoes, onion, green chiles, vinegar, brown sugar, garlic powder, cumin, oregano, coriander, salt, and hot sauce in a Dutch oven or large pot over medium-low heat. Simmer, stirring occasionally, until the salsa reaches your preferred consistency, about 3 hours. Store in refrigerator until using.

Sun-Dried Tomato Asparagus

Ingredients

1 tablespoon olive oil
2 cloves garlic, minced
6 sun-dried tomato halves, thinly sliced
1 bunch fresh asparagus, trimmed
2 tablespoons beef broth
salt and pepper to taste

Directions

Heat the olive oil in a skillet over medium heat; cook and stir the garlic and tomatoes in the hot oil until fragrant, 2 to 3 minutes. Add the asparagus to the skillet and toss until coated with the oil mixture. Season with salt and pepper. Pour the beef broth over the asparagus mixture. Cover the skillet and cook until the asparagus is bright in color and slightly crunchy, 7 to 10 minutes.

Sun-Dried Tomato Spread

Ingredients

2 (6 ounce) cans tomato paste
2 tablespoons chopped fresh basil
1/4 cup olive oil
1 teaspoon crushed garlic
3/4 cup sun-dried tomatoes,
packed in oil, drained
1/2 teaspoon salt
1 teaspoon white sugar
1 teaspoon garlic salt

Directions

In a blender or food processor, mix tomato paste, basil, olive oil, garlic, sun-dried tomatoes, salt, white sugar and garlic salt. Blend to the consistency of a spreadable paste. Chill in the refrigerator until serving.

Tomato Mushroom Consomme

Ingredients

2 cups sliced fresh mushrooms
1/4 cup snipped fresh dill
1 tablespoon butter or margarine
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.75 ounce) can condensed
tomato soup, undiluted
2 cups water
1/4 cup sliced green onions
1/4 cup chopped fresh parsley
1 teaspoon lemon juice

Directions

In a saucepan, saute mushrooms and dill in butter for 5 minutes or until mushrooms are tender. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 5 minutes.

Sun-Dried Tomato Chicken

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces
4 cloves garlic, minced
1 cup heavy cream
1 (9 ounce) jar sun-dried tomato pesto
1 (12 ounce) jar roasted red peppers, drained and chopped
1 cup chopped fresh basil
1 teaspoon cayenne pepper
1 pound dry penne pasta

Directions

Heat the olive oil in a skillet over medium heat, and cook and stir the chicken breast meat for about 10 minutes, until the chicken is browned. Add the garlic, cook and stir with the chicken for about 1 minute, and pour in the cream. Mix in the sun-dried tomato pesto, roasted peppers, basil, and cayenne pepper; simmer over low heat for 30 minutes, until the sauce has thickened.

While the sauce is simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well.

Serve the sauce over the cooked penne.

Rosemary Marlin with Roasted Corn and Tomato

Ingredients

1/2 cup extra virgin olive oil
1 sprig fresh rosemary, leaves
stripped and finely chopped
2 pounds marlin steaks

1/4 cup extra virgin olive oil
1 large onion, minced
2 cups cherry tomatoes, halved
2 ears corn, kernels cut from cob
2 cloves garlic, minced
1 sprig fresh rosemary, leaves
stripped and finely chopped
2 teaspoons kosher salt, or to
taste
salt and black pepper to taste

Directions

To make the marinade, place 1/2 cup olive oil and 1 sprig of rosemary into a resealable plastic bag. Add the marlin steaks, seal the bag, and turn gently to evenly coat the fish. Refrigerate for 1 hour.

Preheat oven to 450 degrees F (230 degrees C).

Pour 1/4 cup olive oil into an oven-safe 10 inch skillet. Stir in the onion, cherry tomatoes, corn kernels, garlic, 1 sprig of rosemary, and kosher salt.

Place skillet in preheated oven, and cook until vegetables are soft, 20 to 30 minutes.

Preheat an outdoor grill for high heat. Lightly oil grate, and set 4 inches from the heat.

Place the fish on the preheated grill, and season with salt and pepper to taste. Cook, turning once, until fish is opaque and flakes easily with a fork, about 5 minutes each side depending on thickness. Place the fish on a serving platter, and top with corn and tomato relish

Tomato, Onion and Goat Cheese Salad

Ingredients

3 heads butterleaf lettuce, leaves separated and 6 large outer leaves reserved for use as cups
2 heads radicchio, cut into julienne strips
3 vine-ripened tomatoes, cored and cut into quarters
1/2 cup finely chopped yellow onion
1 (4 ounce) log goat cheese, crumbled
1/3 cup Newman's Own® Lighten Up® Balsamic Vinaigrette or Lighten Up Raspberry & Walnut Salad Dressing

Directions

Wash and dry butterleaf lettuce. Save six large leaves for 'cups' and tear the remainder into bite-size pieces. In a large salad bowl, combine the torn lettuce, radicchio, tomatoes, onion, and goat cheese. Add the dressing, beginning with 1/3 cup and using up to 1/2 cup if you like, and toss.

To serve, place a lettuce cup on each salad plate, then fill with tossed salad. Garnish with cut tomatoes and goat cheese.

Green Tomato and Bell Pepper Delight

Ingredients

2 tablespoons olive oil
4 green tomatoes, chopped
1 green bell pepper, chopped
2 celery, chopped
1 bunch green onions, chopped
2 tablespoons apple cider vinegar

Directions

Heat olive oil in a large skillet over medium heat. Stir in green tomatoes, bell pepper, celery, green onions and apple cider vinegar. Saute until tender crisp, about 5 to 10 minutes.

Roasted Pork Chops with Tomatoes, Mushrooms,

Ingredients

1 pound roma tomatoes, quartered
1 pound sliced button mushrooms
5 cloves garlic, chopped
2 tablespoons extra virgin olive oil
salt and pepper to taste

Spice Rub

1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1/4 teaspoon dried oregano leaves
1/4 teaspoon dried marjoram leaves
1/4 teaspoon dried thyme leaves
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon dried sage leaves, crushed
1/4 teaspoon dried basil leaves
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon ground paprika
1/4 teaspoon white sugar
1/4 teaspoon crushed red pepper

2 1/4 pounds pork chops

Directions

Preheat an oven to 425 degrees F (220 degrees C).

In a 9x13 inch baking dish, toss tomatoes, mushrooms, garlic, and olive oil with salt and pepper to taste. Mix lightly with hands to coat all ingredients with oil, and spread the tomato-mushroom mixture to the edges of the dish, leaving the center free for the pork chops.

Combine 1 teaspoon salt, 1/2 teaspoon black pepper, cumin, ground coriander, oregano, marjoram, thyme, rosemary, sage, basil, garlic powder, onion powder, ground paprika, sugar, and crushed red pepper in a bowl to make a spice rub.

Sprinkle the pork chops with the spice rub, working the rub well into both sides of the meat. Place pork chops in the center of the baking dish, surrounded by the tomato and mushroom mixture.

Roast in preheated oven until the pork is no longer pink in the center and mushrooms are tender, about 45 to 50 minutes. An instant-read thermometer inserted into the center of a chop should read 160 degrees F (70 degrees C). Transfer pork chops to a serving dish and top with roasted tomato-mushroom mixture and all pan juices to serve.

Roasted Garlic, Bell Pepper and Tomato Blender

Ingredients

5 cloves garlic, chopped
1/4 cup water
5 tablespoons olive oil, divided
6 small tomatoes
1 (16 ounce) jar roasted red bell peppers
salt and pepper to taste
1 teaspoon dried red pepper flakes
1 tablespoon chopped fresh basil

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place whole unpeeled head of garlic in an oven-safe dish with 1/4 cup water and drizzle 1 tablespoon olive oil on garlic. Roast in preheated oven for about 45 minutes.

Meanwhile, put tomatoes in a blender and blend until pureed. Add bell peppers and blend until pureed.

Break roasted cloves of garlic and squeeze 5 cloves into blender; blend in garlic. Add 4 tablespoons olive oil and blend briefly. Add salt and pepper to taste, dried red pepper flakes and basil; blend.

The sauce is ready, but can either be refrigerated for a couple of days to blend the flavors or can be frozen. Sauce can be served cold or heated up until just warm.

Basic Spicy Tomato Sauce

Ingredients

2 tablespoons extra-virgin olive oil
1 cup diced onion
4 cloves garlic, chopped
1 (28 ounce) can crushed tomatoes
2 teaspoons crushed red pepper flakes
2 teaspoons Italian seasoning
salt to taste

Directions

Heat the olive oil in a large skillet over medium-high heat. Cook the onion in the oil until translucent. Add the garlic and cook and stir another 2 to 3 minutes. Stir in the tomatoes, red pepper flakes, and Italian seasoning. Season with salt. Cook until completely heated, another 2 to 3 minutes.

Grecian Beef, Tomato and Cucumber Salad

Ingredients

1 pound boneless beef top sirloin or top round steak, cut 3/4 inch thick or flank steak
1/4 cup prepared Greek dressing
3 medium tomatoes, cut into 8 wedges each
2 medium cucumbers, chopped
1 cup pitted Kalamata olives, cut in half
1/2 cup prepared Greek dressing
1/2 cup crumbled feta cheese

Directions

Cut beef steak lengthwise in half, then crosswise into 1/8 to 1/4-inch thick strips. Place beef and 1/4 cup dressing in medium bowl; toss to coat. Cover and marinate in refrigerator 30 minutes to 2 hours.

Remove beef from marinade; discard marinade. Heat large nonstick skillet over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. Do not overcook. Remove from skillet. Repeat with remaining beef.

Toss tomatoes, cucumbers and olives with 1/2 cup dressing in serving bowl. Top with beef; sprinkle with cheese.

Quick Creamy Spinach and Tomato Pasta

Ingredients

8 ounces angel hair pasta
1 (14.5 ounce) can diced tomatoes
2 cups baby spinach leaves
1/2 cup sour cream
1 tablespoon prepared basil pesto
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 3 to 4 minutes, until tender. Drain.

While you wait for the pasta, combine the tomatoes and spinach in a saucepan over medium heat. When the spinach begins to wilt, stir in the sour cream and pesto. Toss sauce with drained pasta and serve immediately.

Baked Tomatoes and Mozzarella

Ingredients

6 roma (plum) tomatoes, thinly sliced
1 tablespoon olive oil
sea salt and freshly ground black pepper to taste
1 (8 ounce) ball of fresh mozzarella cheese, cubed
2 tablespoons chopped fresh basil
1 clove roasted garlic, mashed into a paste
1/4 cup balsamic vinegar
2 tablespoons olive oil

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease a baking sheet.

Arrange tomato slices on prepared baking sheet in a single layer. Drizzle tomatoes with 1 tablespoon of olive oil; sprinkle lightly with sea salt and freshly ground pepper.

Bake the tomatoes in the preheated oven until they become leathery, a bit brown, and crunchy around the edges, approximately 2 hours. Remove from oven and let cool completely.

Combine the cooled roasted tomatoes, mozzarella cheese, basil, and roasted garlic in a large bowl. Season with salt and pepper to taste. Stir in the vinegar and the remaining 2 tablespoons of olive oil; mix well.

Tomato Basil Spaghettini

Ingredients

1 (16 ounce) package uncooked spaghetti
1 (14.5 ounce) can diced tomatoes with garlic
2 fresh tomatoes, chopped
1 cup fresh basil leaves
2 tablespoons minced garlic
2 tablespoons olive oil
freshly ground black pepper to taste
1 lemon, juiced
4 ounces soft goat cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or food processor, blend the diced tomatoes, fresh tomatoes, basil, garlic, olive oil, and pepper just until chunky.

In a bowl, gently toss the cooked pasta and tomato mixture. Sprinkle lemon juice over the pasta and top with goat cheese just before serving.

Tomato Alfredo

Ingredients

1 (14.5 ounce) can diced tomatoes
1 cup low-fat sour cream
3/4 cup grated Parmesan cheese
3/4 cup frozen green peas
1 pound dry fettuccine pasta
ground black pepper to taste
salt to taste

Directions

Cook pasta in a large pot of boiling water, adding peas just before pasta is done. Drain.

Combine tomatoes, sour cream, parmesan, and 1/4 cup reserved juice. Add pasta and peas. Salt and pepper to taste.

Tuna-Stuffed Tomatoes

Ingredients

1 large tomato
1 (6 ounce) can tuna, drained and flaked
4 teaspoons mayonnaise
1 tablespoon chopped celery
1/2 teaspoon Dijon mustard
1/4 teaspoon seasoned salt

Directions

Cut tomato in half through the stem. Scoop out pulp, leaving a 1/2-in shell. In a bowl, combine the remaining ingredients. Fill tomato shells with tuna mixture; place on a baking sheet. Broil 3-4 in. from the heat for 4-5 minutes or until heated through.

Bryan's Sweet and Hot Tomato Pasta Sauce

Ingredients

2 tablespoons olive oil
2 cloves garlic, finely chopped
1/8 teaspoon salt
1/8 teaspoon ground black pepper
1/2 tablespoon crumbled dried red chile pepper
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1/4 teaspoon celery salt
3/4 cup brown sugar, divided

Directions

In a saucepan, combine olive oil, garlic, salt, pepper and red peppers and lightly saute over high heat.

Reduce heat to low and mix in tomatoes and tomato paste. Stir in celery salt, salt and pepper. Start with 1/2 cup of the brown sugar and mix into the sauce. Gradually add brown sugar, depending on acidity of tomatoes. First taste of sauce should be sweet.

Tomato Soup Cake III

Ingredients

1 cup white sugar
1/2 cup shortening
1/2 teaspoon salt
2 eggs
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking powder
1/2 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts
2 cups sifted all-purpose flour
1 (10.75 ounce) can condensed tomato soup
1 teaspoon baking soda
1 (8 ounce) package cream cheese
2 cups confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 x 13 inch pan.

In a large bowl, cream sugar and shortening. Add beaten eggs, and mix well. Stir in salt, cinnamon, nutmeg, and cloves. Mix in flour and baking powder, and then raisins and nuts. Mix tomato soup and baking soda together; beat into first mixture.

Bake for 30 to 35 minutes. Cool.

Beat cream cheese and confectioners sugar together until smooth. Frost the cake.

Broccoli n Tomato Pasta

Ingredients

8 ounces uncooked spaghetti
2 cups fresh broccoli florets
2 large tomatoes - peeled,
seeded, and coarsely chopped
2 garlic cloves, minced
1/4 teaspoon crushed red pepper
flakes
2 tablespoons olive or canola oil
1/2 cup sliced ripe olives
1/2 cup minced fresh parsley
1/4 cup grated Romano cheese
3/4 teaspoon salt
1/8 teaspoon pepper

Directions

In a large skillet or Dutch oven, bring 3 quarts water to a boil. Add spaghetti; boil, uncovered, for 5 minutes. Add broccoli; boil 3-4 minutes longer or until pasta and broccoli are tender.

Meanwhile, in a nonstick skillet, saute the tomatoes, garlic and pepper flakes in oil for 2 minutes. Drain pasta mixture; add to the skillet. Add remaining ingredients and toss to coat.

Beefy Tomatoes

Ingredients

6 medium tomatoes
1 pound lean ground beef
1 medium onion, chopped
2 teaspoons dried basil
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup cooked rice
1/2 cup shredded reduced-fat
Cheddar cheese
1 egg, lightly beaten

Directions

Cut a thin slice off the top of each tomato and discard; remove core. Carefully scoop out pulp, leaving a 1/2-in. shell. Reserve 1 cup pulp (discard remaining pulp or save for another use). Invert tomatoes onto paper towels to drain.

In a nonstick skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the basil, salt, pepper and reserved tomato pulp; bring to a boil. Reduce heat; simmer, uncovered, for 10-12 minutes or until the liquid has evaporated.

Stir in the rice, cheese and egg; heat through. Spoon into tomato shells. Place in a shallow 2-qt. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Smoked Salmon Deviled Eggs and Tomatoes

Ingredients

12 eggs
10 cherry tomatoes, halved and seeded
4 ounces cream cheese, softened
1 (6 ounce) can skinless, boneless salmon, drained and flaked
2 tablespoons mayonnaise
2 tablespoons spicy brown mustard
1 1/2 tablespoons sour cream
1 tablespoon lemon juice
2 tablespoons pickle relish, drained
1/4 teaspoon grated lemon peel, or to taste
1 teaspoon smoked paprika
salt and pepper to taste
smoked paprika for garnish

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash the yolks with a fork.

Place the tomatoes, cut sides down, onto a paper towel to drain.

Mash the cream cheese with a spoon in a bowl until smooth and workable; stir in the egg yolks, salmon, mayonnaise, brown mustard, sour cream, lemon juice, pickle relish, lemon peel, and 1 teaspoon of smoked paprika until well combined. Season with salt and pepper.

Spoon the salmon mixture into the egg halves and cherry tomato halves. Sprinkle with additional smoked paprika for garnish and arrange on a platter. Chill at least 1 hour before serving.

Olive and Tomato Bread

Ingredients

6 cups bread flour
2 tablespoons sugar
2 (.25 ounce) packages active dry yeast
4 teaspoons salt
3 cups warm water (120 degrees to 130 degrees)
1/3 cup olive oil
8 ounces pitted Greek olives, drained and sliced
1/2 cup oil-packed sun-dried tomatoes, chopped

Directions

In a large mixing bowl, combine 2 cups flour, sugar, yeast and salt. Add water and oil; beat just until moistened. Stir in the olives and tomatoes. Stir in enough of the remaining flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each portion into a loaf. Place in three greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes.

Bake at 375 degrees F for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool.

Rigatoni With Eggplant, Peppers, and Tomatoes

Ingredients

2 tablespoons olive oil
2 eggplants, diced with skin
1 red bell pepper, sliced
2 cloves garlic, minced
salt and black pepper to taste

1 tablespoon olive oil
6 tomatoes - peeled, seeded, and chopped
1 sprig fresh thyme, chopped

1 pound rigatoni pasta
12 basil leaves, chopped
12 black olives, sliced

Directions

Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Cook the diced eggplant in the hot oil, stirring frequently, until lightly browned, about 10 minutes. Stir in the red pepper and garlic; season with salt and pepper. Reduce heat to medium-low, cover, and cook until the vegetables are tender, about 20 minutes.

Meanwhile, heat 1 tablespoon of olive oil in a saucepan over medium-high heat. Stir in the chopped tomatoes, and bring to a simmer; season with fresh thyme, salt, and pepper. Reduce heat to medium-low and simmer until the tomatoes have reduced slightly, about 15 minutes.

bring a large pot of lightly-salted water to a boil; stir in the rigatoni and cook uncovered, stirring occasionally, until tender but still firm to the bite, about 13 minutes. Drain and return to the pot.

Stir the eggplant mixture into the pasta along with the basil and olives. Spoon the tomato sauce overtop to serve.

Betty's Green Tomato Chutney

Ingredients

2 pounds green tomatoes,
chopped
1 pound cauliflower, chopped
1 1/2 pounds onions, chopped
2 1/2 pounds brown sugar
3 cups distilled white vinegar
B
1 1/4 cups all-purpose flour
2 1/2 teaspoons ground turmeric
2 1/2 teaspoons dry mustard
powder
2 1/2 teaspoons curry powder
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 cup distilled white vinegar

Directions

Place the tomatoes, cauliflower, onion, sugar, and 3 cups of vinegar into a large pot; bring to a boil. Reduce heat to medium-low and stir until the sugar has dissolved, 5 to 10 minutes.

Stir the flour, turmeric, mustard, curry, nutmeg, clove, and ginger together in a bowl. Stir in the remaining cup of vinegar to create a thin paste. Blend this mixture into the simmering tomatoes. Cook and stir until the mixture thickens, then simmer an additional 10 minutes. Cool completely and store in the refrigerator.

Tomato Pudding

Ingredients

2 (14.5 ounce) cans peeled and diced tomatoes with juice
3 slices white bread, torn into pieces
2 tablespoons butter
salt and freshly ground black pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Pour the tomatoes into a 1 1/2 quart baking dish. Place the torn pieces of bread in a layer over the tomatoes, and dot with pieces of butter. Season with salt and freshly ground black pepper to taste.

Bake for 35 to 40 minutes in the preheated oven, or until golden brown.

Cucumber, Tomato and Red Onion Salad with

Ingredients

2 large cucumbers - halved lengthwise, seeded and sliced
1/3 cup red wine vinegar
1 tablespoon SLENDA® No Calorie Sweetener, Granulated
1 teaspoon salt
3 large tomatoes, seeded and coarsely chopped
2/3 cup coarsely chopped red onion
1/2 cup chopped fresh mint leaves
3 tablespoons olive oil
salt and pepper to taste

Directions

In a large bowl, toss together the cucumbers, vinegar, SLENDA® Granulated Sweetener and salt. Let stand at room temperature for an hour, stirring occasionally.

Add tomatoes, onion, mint and oil to cucumbers and toss to blend. Season to taste with salt and pepper.

Easy Tilapia with Wine and Tomatoes

Ingredients

4 (4 ounce) fillets tilapia
salt and pepper to taste
4 tablespoons butter
3 cloves garlic, pressed
4 fresh basil leaves, chopped
1 large tomato, chopped
1 cup white wine

Directions

Preheat a grill for medium-high heat.

Place the tilapia fillets side by side on a large piece of aluminum foil. Season each one with salt and pepper. Place one tablespoon of butter on top of each piece of fish, and sprinkle garlic, basil and tomato. Pour the wine over everything. Fold foil up around fish, and seal into a packet. Place packet on a cookie sheet for ease in transportation to and from the grill.

Place foil packet on the preheated grill, and cook for 15 minutes, or until fish flakes easily with a fork. Open the packet carefully so as not to get burned from the steam, and serve.

Pasta with Scallops, Zucchini, and Tomatoes

Ingredients

1 pound dry fettuccine pasta
1/4 cup olive oil
3 cloves garlic, minced
2 zucchinis, diced
1/2 teaspoon salt
1/2 teaspoon crushed red pepper flakes
1 cup chopped fresh basil
4 roma (plum) tomatoes, chopped
1 pound bay scallops
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large skillet heat oil, add garlic and cook until tender. Add the zucchini, salt, red pepper flakes, dried basil (if using) and saute for 10 minutes. Add chopped tomatoes, bay scallops, and fresh basil (if using) and simmer for 5 minutes, or until scallops are opaque.

Pour sauce over cooked pasta and serve with grated Parmesan cheese.

Sweet and Chunky Tomato Soup

Ingredients

1/2 red bell pepper, diced
1/2 yellow bell pepper, diced
3/4 teaspoon butter, divided
8 tomatoes, peeled and sliced
1 medium onion, diced
2 cloves garlic, minced
2 cups chicken broth
2 teaspoons salt
1 teaspoon white sugar
1/4 teaspoon ground cloves
1 1/2 teaspoons dried oregano
1 1/2 teaspoons dried basil
1 cup milk
1 tablespoon cornstarch

Directions

Place the red bell pepper and yellow bell pepper in a large pot with 1/4 teaspoon butter, and cook, stirring constantly, until peppers are slightly charred. Mix in tomatoes, onion, garlic, and chicken broth. Season with salt, sugar, cloves, oregano, and basil. Bring to a boil, and cook 20 minutes, until tomatoes are soft.

Mix the milk and cornstarch in a small saucepan, and stir until smooth. Place saucepan over medium heat, and stir in remaining 1/2 teaspoon butter. Continue to cook and stir until thickened. Mix into the pot with vegetables.

Strain about 1/2 the vegetables from the soup and transfer to a blender. Blend until smooth, and return to the pot. Bring soup to a boil, reduce heat to low, and simmer 5 minutes. Remove from heat, and let sit about 5 minutes before serving.

Very Special Tomato Spice Cake

Ingredients

3 cups sifted all-purpose flour
1 1/2 cups white sugar
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cloves
3/4 teaspoon ground allspice
3/4 teaspoon salt
1 (8 ounce) can tomato sauce
1 1/2 teaspoons baking soda
2 eggs, beaten
3/4 cup vegetable oil
1 cup chopped walnuts
1 1/2 cups golden raisins
1/2 cup orange juice
1/4 cup confectioners' sugar for dusting

Directions

In a small bowl, thoroughly mix the tomato sauce and soda.

In a mixing bowl, combine flour, sugar, baking powder, spices and salt. Mix in tomato sauce and soda mixture. Stir in eggs, oil, nuts, raisins and fruit juice. Mix well. Pour batter into greased 10 inch bundt or tube pan.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Cool cake in pan for 15 minutes, and then turn out on serving plate. Dust top with confectioners' sugar.

Indian Tomato Chicken

Ingredients

- 1 large onion, chopped
- 4 cloves garlic, chopped
- 1 slice fresh ginger root
- 1 tablespoon olive oil
- 2 teaspoons ground cumin
- 1 teaspoon ground turmeric
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon ground cardamom
- 1 (1 inch) piece cinnamon stick, chopped
- 1/4 teaspoon ground cloves
- 2 bay leaves
- 1/4 teaspoon ground nutmeg
- 6 skinless chicken thighs
- 1 (14.5 ounce) can whole peeled tomatoes, crushed

Directions

Place onion, garlic and ginger in a food processor and process into a paste. Heat oil in a large skillet over medium heat, add onion paste and saute, stirring continuously, for about 10 minutes.

Stir in the cumin, turmeric, salt, pepper, cardamom, cinnamon, cloves, bay leaves and nutmeg. Saute, stirring, for 1 to 2 minutes. Place chicken pieces in skillet and stir them around with the spice mixture until they are well coated.

Saute for another 4 minutes, then pour in the tomatoes with liquid and stir. Reduce heat to low and simmer for 1 to 2 hours, or until the oil has separated from the liquid. Stir occasionally. (Note: If you simmer uncovered, the sauce will thicken; add water, or keep covered while simmering.)

Warm Buckwheat Noodles with Scallops in

Ingredients

1 (12 ounce) package buckwheat
soba noodles
2 tablespoons extra-virgin olive oil
16 bay scallops, cleaned and
patted dry
8 cloves garlic, minced
4 ripe tomatoes, diced
2 red bell peppers, diced
1 teaspoon dried basil
8 pitted Kalamata olives, sliced
2 tablespoons Dijon mustard
1 pinch salt (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add soba noodles and cook for 6 to 8 minutes, until al dente. Drain and rinse with a little cool water to stop the cooking. The noodles should remain warm.

Meanwhile, heat olive oil in a large skillet over medium-high heat. Place scallops into the hot skillet, and cook until golden brown without moving them in the pan, about 1 minute. Turn the scallops over, and cook until golden brown on the other side, 1 minute more. Remove from the pan and set aside.

Stir in the minced garlic, and cook until garlic begins to turn golden brown, about 30 seconds. Add the tomatoes, bell pepper, and basil. Cook and stir until the peppers soften and the tomatoes begin to release their juices. Stir in the Kalamata olives, Dijon mustard, and reserved scallops. Season with salt, and simmer over medium-low heat for 1 minute to allow the flavors to infuse. Place warm noodles onto serving plates and top with scallop mixture to serve.

Tomato Squash Dish

Ingredients

1 onion, finely diced
1 green bell pepper, chopped
1 clove crushed garlic
1/2 cup grated carrots
2 tablespoons olive oil
2 yellow squash, halved and sliced into strips
2 zucchini, halved and sliced into strips
4 tomatoes, chopped
salt and pepper to taste

Directions

Place onion, green bell pepper, carrots, garlic and oil in a hot skillet and cook until onions are transparent.

Add tomatoes, squash and zucchini to the skillet, stir. Let the vegetables cook, stirring occasionally, until all of the vegetables are softened.

Season the vegetables with salt and pepper to taste.

Tomato-Celery Salsa

Ingredients

3 tablespoons vegetable oil
1 clove garlic, diced
1 medium tomato, diced
1 stalk celery, diced
1 small onion, diced
3/4 cup tomato juice
1 teaspoon all-purpose flour, or as needed
salt to taste
ground black pepper to taste
hot pepper sauce to taste

Directions

Heat the oil in a saucepan over medium heat. Stir in garlic, tomato, celery, and onion, and cook about 3 minutes, until heated through. Pour in tomato juice, bring to boil, reduce heat to medium, and continue cooking 5 minutes, or until onions and celery are tender.

Stir flour into the salsa to thicken. Continue cooking to desired consistency. Season with salt, pepper, and hot sauce.

Tomato Cucumber Salad

Ingredients

2 tomatoes, chopped
1 cucumber, peeled and diced
1 onion, chopped
1 tablespoon lemon juice
salt to taste
ground black pepper to taste

Directions

Combine tomatoes, cucumbers, and onions in a salad bowl. Season to taste with salt and black pepper. Sprinkle with lemon juice. Chill.

Tomato, Fennel and Watercress Salad

Ingredients

2 tablespoons white wine vinegar
4 teaspoons chopped fresh tarragon
2 teaspoons Dijon-style prepared mustard
1 teaspoon fennel seed, ground
5 tablespoons olive oil
3 cups trimmed and coarsely chopped watercress
2 bulbs fennel, trimmed and thinly sliced
6 large tomatoes

Directions

Whisk together the vinegar, tarragon, mustard, fennel seed and olive oil.

Cut the tomatoes into 1/2 inch thick wedges. In a large salad bowl, combine the watercress, fennel and tomatoes. Toss with vinaigrette to coat, season with salt and pepper and serve.

Bacon and Tomato Presto Pasta

Ingredients

8 slices OSCAR MAYER Bacon,
chopped
1/2 cup cherry tomatoes
1 (8 ounce) tub PHILADELPHIA
Chive & Onion Cream Cheese
Spread
1 cup milk
1/2 cup KRAFT Grated Parmesan
Cheese
6 cups hot cooked penne pasta

Directions

Cook bacon in skillet 5 min. or until bacon is crisp, stirring occasionally. Drain skillet, leaving bacon in skillet. Stir in cherry tomatoes.

Add cream cheese spread, milk and Parmesan cheese; mix well. Cook until hot and bubbly, stirring frequently.

Stir in pasta.

Eggplant and Tomato Bake

Ingredients

3 large eggplants
1 1/2 teaspoons salt
2 onions, chopped
2 cloves garlic, crushed
1 tablespoon olive oil
1 teaspoon dried basil
1 teaspoon dried oregano
1 (10.75 ounce) can tomato puree
1/4 cup water
1 pinch ground black pepper
2 (8 ounce) containers plain low-fat yogurt
1/4 cup wheat germ or whole wheat breadcrumbs
2 tablespoons grated Parmesan cheese

Directions

Slice the eggplants into 1/4 inch slices and lightly salt them. Leave them to sweat for 30 minutes. While the eggplant are set aside, saute the onions, garlic, and olive oil in a large skillet over a low heat, covering the pan with a lid to keep them moist. Saute the onions until they are soft and turning gold in color.

Mix the basil, oregano, tomato puree, water, salt and pepper into the pan of onions and simmer for ten minutes.

While the mixture is simmering, rinse off the eggplant slices and steam them either in a microwave steamer basket (in two batches at 10 minutes each) or in a steamer over the stove.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish with non-aerosol cooking spray.

Spread 2 to 3 tablespoons of the tomato sauce-mixture over the bottom of the prepared baking dish. Arrange one layer of the eggplants on the bottom of the dish. Pour one third of the tomato sauce over the eggplant. Pour one container of yogurt over the tomato sauce. Repeat the eggplant layer, tomato sauce, yogurt, eggplants, and top the dish with the remaining tomato sauce.

Cover dish with foil and bake for 30 minutes. Uncover and sprinkle the wheat germ or breadcrumbs over the top of the casserole, followed by the Parmesan cheese. Bake for another 20 to 30 minutes; until topping is golden brown.

Tomato Basil Soup I

Ingredients

- 1 tablespoon olive oil
- 2 teaspoons minced garlic
- 1/4 cup minced onion
- 1/4 cup tomato paste
- 1 quart chicken broth
- 1 cup diced tomatoes
- 2 teaspoons dried basil
- 1/2 teaspoon dried marjoram
- 1/4 teaspoon dried oregano
- 1/8 teaspoon dried thyme
- 1/4 cup dry white wine
- 1 bay leaf

Directions

In a large saucepan over medium heat, cook garlic and onion in oil until onion is translucent. Stir in tomato paste and cook until the color is rusty. Pour in chicken broth, and stir in tomatoes, basil, marjoram, oregano, thyme, bay leaf and wine. Bring to a boil, then reduce heat and simmer 30 minutes.

Tomato Pork Chops II

Ingredients

3 cups water
1 1/2 cups uncooked white rice
8 pork chops
salt and pepper to taste
1 onion, sliced
1 (28 ounce) can whole peeled tomatoes, with liquid

Directions

Preheat oven to 350 degrees F (175 degrees C). In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Arrange pork chops in a 9x13 inch baking dish. Season with salt and pepper to taste.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Remove from oven and drain excess fat from pan.

Top each pork chop with a slice of onion. Place a heaping mound of rice on each chop, followed by a whole tomato that you have sliced open slightly to allow the tomato juices to run out. Pour the remaining tomatoes and juices over all along with any remaining onions.

Bake at 350 degrees F (175 degrees C) for 25 more minutes.

Tomato Mackerel Salad

Ingredients

1/2 (15 ounce) can mackerel fillets, drained
1 clove garlic, crushed
2 tablespoons tomato paste
1 1/2 tablespoons olive oil
1 tablespoon chopped fresh basil
1 teaspoon salt
1 teaspoon freshly ground black pepper
1/2 pound roma (plum) tomatoes, chopped
1/2 cucumber, peeled and diced
1 small onion, chopped
1 head soft lettuce (Boston, Bibb or mixed baby greens)

Directions

Place mackerel in a mixing bowl, and break into small chunks. Mix in garlic, tomato paste, and oil. Season with basil and salt and pepper. Stir in tomatoes, cucumber, and onion. Serve mixture on a bed of lettuce leaves.

Hearty Homemade Tomato Sauce

Ingredients

2 (14.5 ounce) cans peeled and diced tomatoes with juice
4 cloves garlic, chopped
3/4 cup finely chopped carrots
3/4 cup finely chopped red bell peppers
4 stalks celery, finely chopped
1/2 large onion, chopped
1 cup chopped fresh parsley
2 tablespoons dried oregano
1/4 cup extra virgin olive oil
salt to taste

Directions

In a large pot combine tomatoes, garlic, carrots, bell peppers, celery, onion, parsley, oregano, olive oil and salt. Bring to a boil.

Reduce heat and simmer on medium heat for 1 hour.

Tangy Tomato Dressing

Ingredients

1 cup ketchup
1/2 cup corn syrup
1/4 cup tomato and clam juice
cocktail
2 tablespoons tomato sauce
1 teaspoon prepared horseradish
1 teaspoon lemon juice
1/2 teaspoon Worcestershire
sauce
1/2 teaspoon black pepper
1/2 teaspoon cayenne pepper

Directions

Thoroughly blend ketchup, corn syrup, tomato and clam juice cocktail, tomato sauce, lemon juice, prepared horseradish, Worcestershire sauce, black pepper, and cayenne pepper. Cover, and chill until serving.

Peppered Bacon and Tomato Linguine

Ingredients

1/2 pound peppered bacon, diced
2 tablespoons chopped green onion
2 teaspoons minced garlic
1 (14.5 ounce) can diced tomatoes
1 teaspoon dried basil
1 teaspoon salt
ground black pepper to taste
1 (16 ounce) package linguine pasta
3 tablespoons grated Parmesan cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.

Saute green onion and garlic in bacon drippings over medium heat for one minute. Stir in tomatoes, basil, salt and ground black pepper; simmer for 5 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss hot pasta with sauce and sprinkle with Parmesan cheese.

Apple Bacon Tomato Soup

Ingredients

5 slices bacon
1 tablespoon olive oil
1/2 white onion, chopped
2 teaspoons garlic, minced
2 cups beef stock
1 (15.5 ounce) can pinto beans
1 (14.5 ounce) can Italian-style stewed tomatoes
2 stalks celery, chopped
1 bay leaf
1 medium apple, thinly sliced
1/2 cup red wine
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, coarsely chop, and set aside.

Heat olive oil in a large saucepan over medium heat, and saute white onion and garlic 3 to 5 minutes, or until tender. Stir in beef stock, pinto beans, tomatoes, celery, and bay leaf. Bring the mixture to a boil. Reduce heat, and simmer.

In a small saucepan over medium heat, cook and stir the apple in the red wine until soft.

Mix bacon, apple, and remaining red wine into the soup mixture. Season with salt and pepper. Continue to simmer, stirring occasionally until well blended.

Chrissy's Sweet 'n' Sour Tomato Salad

Ingredients

7 tomatoes
1 small yellow onion
1/2 cup white sugar
1/2 cup distilled white vinegar
1/2 cup vegetable oil
salt and pepper to taste

Directions

Thinly slice the tomatoes. Cut the onion in half through root end, then thinly slice into half-circles. In a large bowl, toss together tomatoes, onion, sugar, vinegar, oil, salt and pepper. You may adjust the amounts of vinegar and sugar according to your taste. Serve at room temperature.

Sliced Tomatoes with Fresh Herb Dressing

Ingredients

4 large ripe tomatoes, sliced
1/4 cup olive oil
2 tablespoons chopped fresh thyme leaves
2 tablespoons chopped fresh oregano
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh chives
2 tablespoons minced garlic
1/4 cup freshly grated Parmesan cheese
salt and ground black pepper to taste

Directions

Arrange the tomato slices in a shallow casserole dish. Whisk together the olive oil, thyme, oregano, parsley, chives, and garlic in a small bowl. Add salt and pepper to taste. Pour herb mixture over the tomatoes, covering evenly. Top with Parmesan cheese. Cover, and refrigerate at least 1 hour before serving.

Italian Nutthouse Broiled Tomatoes

Ingredients

4 tomatoes, cut into 1/4 inch slices
1/4 cup olive oil
1 teaspoon kosher salt
1 teaspoon ground black pepper, or to taste
4 cloves garlic, minced
1 pinch monosodium glutamate (MSG) (optional)
3 tablespoons chopped fresh oregano
3/4 cup freshly grated Parmesan cheese

Directions

Preheat your oven's broiler. Cover a broiler pan or baking sheet with aluminum foil, and coat with non-stick cooking spray.

Arrange tomato slices in a single layer on the prepared baking sheet. Drizzle each slice lightly with olive oil, spreading oil evenly with finger if necessary. Season with salt, pepper, garlic, monosodium glutamate (if using), and oregano. Sprinkle Parmesan cheese over the top.

Broil, 3 inches from the heat until cheese is browned and bubbly, 3 minutes.

Spicy Tomato Jam

Ingredients

3 pounds tomatoes
1 gallon boiling water
1 cup cider vinegar
1/2 cup apple juice
1 1/2 cups brown sugar
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon ground mustard
1/2 teaspoon ground allspice
1/2 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1 lemon, quartered and sliced thin

Directions

Place the tomatoes in a large pot and pour the boiling water over the tomatoes; allow to sit 5 minutes. Remove tomatoes from boiling water and place in ice-cold water until cool enough to handle. Slip off skins and stems.

Coarsely chop the tomatoes in a food processor; reserve any juices and add to chopped tomatoes.

Combine vinegar, apple juice, brown sugar, salt, black pepper, mustard, allspice, cumin, and cayenne pepper in a large non-reactive pan over medium heat; cook and stir until sugar dissolves completely; stir in the chopped tomatoes. Bring the mixture to a boil; reduce heat and simmer, stirring frequently, until liquid has reduced by half, 30 to 45 minutes. Add the lemon slices and cook another 15 minutes.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 30 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

Crab-Stuffed Cherry Tomatoes

Ingredients

1 pint cherry tomatoes
1 (6 ounce) can crabmeat -
drained, flaked and cartilage
removed
1/2 cup diced green pepper
2 green onions, diced
2 tablespoons Italian-seasoned
bread crumbs
1 teaspoon cider or white wine
vinegar
1/2 teaspoon dried parsley flakes
1/4 teaspoon dill weed
1/8 teaspoon salt

Directions

Cut a thin slice off tops of tomatoes and carefully scoop out insides; invert on paper towels to drain. In a small bowl, combine remaining ingredients; mix well. Stuff tomatoes; place in an ungreased 13-in. x 9-in x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 8-10 minutes or until heated through. Serve warm.

Hamburger Tomato Mix

Ingredients

1 pound ground beef
2 (14.5 ounce) cans peeled and
diced tomatoes with juice
1 1/2 cups whole kernel corn,
drained

Directions

In a large skillet over medium high heat, saute the ground beef for 10 minutes, or until well browned. Drain excess fat. Add the tomatoes and the corn and mix well. Reduce heat to medium low and allow to simmer, uncovered, for 10 minutes, or until all vegetables are heated through. Season to taste.

Tomato-Herb Vinaigrette

Ingredients

1/4 cup red wine vinegar
2 tablespoons Burgundy wine
(optional)
1/2 teaspoon salt
1/2 teaspoon white sugar
1/2 teaspoon black pepper
1 cup olive oil
2 teaspoons minced garlic
1 tablespoon chopped fresh
thyme
1 tablespoon chopped fresh
marjoram
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh
tarragon
3 shallots, minced
1 cup diced tomatoes

Directions

Pour vinegar and wine into a glass bowl. Whisk in salt, sugar, and pepper until the sugar has dissolved. Slowly pour the olive oil into the bowl while whisking rapidly to blend together. Stir in garlic, thyme, marjoram, basil, and tarragon; fold in shallots and tomatoes. Store in the refrigerator until serving.

Chili-Flavored Turkey Stew With Hominy and

Ingredients

2 tablespoons olive oil
1 large onion, cut into medium dice
1/2 red bell pepper, stemmed, seeded and cut into small dice
3 large garlic cloves, minced
1/4 cup chili powder
1 (14.5 ounce) can diced tomatoes
1 (14.5 ounce) can chicken broth
2 cups canned hominy, drained
4 cups leftover turkey meat, pulled into large pieces
Salt and pepper, to taste
2 tablespoons minced fresh cilantro

Directions

Heat oil in a large, deep saute pan over medium-high heat. Add onion and bell pepper; cook until soft and golden, about 5 minutes. Add garlic and chili powder; continue to cook until fragrant, 1 to 2 minutes longer. Add tomatoes, broth and hominy; bring to simmer. Reduce heat to low and simmer, partially covered, about 10 minutes, to blend flavors. Add turkey, salt and pepper. Simmer until heated through, about 5 minutes. Stir in cilantro. Serve with tortilla or corn chips if you like.

Okra and Tomatoes II

Ingredients

1 pound fresh okra
1 quart white vinegar
3 slices bacon
1 large onion, coarsely chopped
3 green chile peppers, seeded and chopped
5 roma (plum) tomatoes - peeled, seeded and chopped
salt to taste
ground black pepper to taste

Directions

Place the okra in a bowl with the vinegar, and soak 30 minutes. Drain, rinse, and cut into 1/2 inch slices.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, reserving drippings in skillet. Break bacon into large pieces, and set aside.

Place the onion and green chile peppers in the skillet with the bacon drippings, and cook 3 minutes over medium heat. Mix in the tomatoes, and cook 1 minute. Mix in the okra, and return bacon to skillet. Season with salt and pepper. Pour in enough water to cover. Reduce heat to low, cover skillet, and simmer 40 minutes, or until okra is tender. Serve hot.

Beefy Tomato Soup

Ingredients

1 pound ground beef
1 quart tomato juice
3 cups water
3/4 cup uncooked elbow
macaroni
1 envelope onion soup mix
1/4 teaspoon chili powder

Directions

In a large saucepan, cook beef over medium heat until no longer pink; drain. Add the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until macaroni is tender.

No-Tomatoes-Required Italian Seasoned Stir Fry

Ingredients

2 tablespoons all-purpose flour
1 teaspoon garlic powder
salt and pepper to taste
1 pound skinless, boneless
chicken breast meat - cut into
cubes
1 teaspoon vegetable oil
1 red bell pepper, sliced
1 small onion, chopped
1 cup sliced zucchini
1 cup sliced fresh mushrooms
1/4 cup chicken broth
1/4 cup Italian salad dressing

Directions

Mix flour, garlic powder, salt, and pepper together in a resealable plastic bag. Add cubed chicken to the bag and shake until well coated.

Heat the oil in a large skillet over medium heat. Add the chicken; cook and stir until the chicken is no longer pink, about 5 minutes. Stir in the bell pepper, onion, zucchini, mushrooms, chicken broth, and Italian dressing. Cover and simmer until vegetables and meat are tender, about 10 minutes.

Spinach Tomato Tortellini

Ingredients

1 (16 ounce) package cheese tortellini
1 (14.5 ounce) can diced tomatoes with garlic and onion
1 cup chopped fresh spinach
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 teaspoons dried basil
1 teaspoon minced garlic
2 tablespoons all-purpose flour
3/4 cup milk
3/4 cup heavy cream
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of water to a boil. Add the tortellini, and cook until tender, about 10 minutes.

While you get the tortellini going, combine the tomatoes, spinach, salt, pepper, basil and garlic in a large saucepan over medium heat. Cook and stir until the mixture begins to bubble.

In a medium bowl, whisk together the flour, milk and cream. Stir this mixture into the saucepan along with the Parmesan cheese. Heat through, then reduce heat to low, and simmer until thick, about 2 minutes.

Drain the tortellini, but do not rinse, then pour them into the saucepan with the sauce. Stir to coat, and serve.

Tomatoed Pork

Ingredients

2 tablespoons canola oil
2 pounds pork shoulder, cut into
1-inch chunks
2 teaspoons salt
2 teaspoons ground black pepper
2 large fresh jalapeno peppers,
stems removed
1/4 cup sliced onion
1 clove garlic, crushed
1 (6 ounce) can mushroom stems
and pieces, drained
1 (12 ounce) can diced tomatoes
1/2 teaspoon ground cumin

Directions

Heat the oil in a large skillet over medium heat. Season the pork with salt and pepper. Add the pork to skillet and stir to coat with oil. Place the jalapeno peppers into the pan and cover; allow to simmer 20 minutes. Uncover and remove the jalapenos from the pan; chop roughly and set aside. Continue cooking the pork, uncovered, until it browns completely and the liquid evaporates, about 10 minutes.

Mix in the onion and garlic; cook and stir about 2 minutes. Add the mushrooms and cook 1 minute more. Pour the tomatoes and chopped jalapenos into the pan and stir through the pork. Season with the cumin. Stir, cover, and reduce heat to low; simmer another 10 minutes.

Tomato Cheese Crunch

Ingredients

6 tomatoes, peeled and sliced
1/2 cup thinly sliced onions
1 cup shredded Cheddar cheese
2 cups crushed plain potato chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Arrange half of the tomato slices in the bottom of the prepared baking dish. Sprinkle half of the sliced onion, and half of the shredded cheese, then half of the crushed potato chips. Repeat layers.

Bake for 30 minutes in the preheated oven, or until top is golden and crispy.

Tomato Basil Salad

Ingredients

6 (1/4 inch thick) slices tomato
6 red onion slices
2 tablespoons olive or vegetable oil
4 teaspoons red wine vinegar
2 tablespoons chopped fresh basil
1 teaspoon sugar

Directions

Place tomatoes in a shallow dish; top each slice with an onion. In a small jar with tight-fitting lid, combine remaining ingredients; shake well. Pour over tomatoes and onions. Cover and refrigerate for at least 1 hour.

Chicken with Tomatoes and Olives

Ingredients

2 skinless, boneless chicken breast halves
3 plum tomatoes, seeded and chopped
1/2 cup black olives, halved
2 tablespoons chopped fresh rosemary
6 cloves garlic, pressed
4 tablespoons olive oil
1/2 (750 milliliter) bottle dry white wine

Directions

Place chicken breasts between 2 sheets of plastic wrap. Using a meat tenderizing hammer, pound each breast to about 1/2 inch thick.

In a large skillet, heat olive oil over medium heat. Briefly cook chicken breasts in oil, turning to lightly brown both sides. Add garlic and rosemary, and continue cooking until garlic is soft. Pour wine into pan, and cover pan with lid. Bring to a boil, and simmer for about 5 minutes.

Add tomatoes and olives to the pan; continue cooking, covered, for approximately 10 minutes

Spicy Tomato Soup

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 bay leaves
1 tablespoon all-purpose flour
1 tablespoon ginger-garlic paste
1 teaspoon garam masala
1/2 teaspoon ground turmeric
1 tablespoon Indian chili powder
1/2 cup water, or as needed
1 (28 ounce) can tomato puree
1 tablespoon white sugar
salt to taste
1/3 cup heavy cream or half-and-half (optional)

Directions

Heat oil in a large saucepan over medium heat; stir in onions and bay leaves, and cook about 5 minutes until the onions begin to soften. Add flour, ginger-garlic paste, garam masala, turmeric, and Indian chili powder. Cook and stir until fragrant, about 1 minute.

Pour the water into the pan, and bring to a boil while scraping the browned bits of food off of the bottom with a wooden spoon. Pour in the tomato puree and thin with additional water to desired consistency. Add sugar and salt; cook until sugar is dissolved and soup is hot, about 5 minutes.

Remove bay leaves and serve with cream if desired.

Tomato Spiral Toss

Ingredients

8 ounces uncooked spiral pasta
2 1/2 cups diced fresh tomatoes
1 tablespoon dried basil
1/4 cup vegetable oil
2 tablespoons cider vinegar
2 garlic cloves, minced
1/4 teaspoon salt
1/8 teaspoon pepper
3 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, combine tomatoes and basil in a serving bowl; set aside. In a small bowl, combine the oil, vinegar, garlic, salt and pepper. Drain pasta; add to tomato mixture. Drizzle with oil mixture and toss to coat. Sprinkle with Parmesan cheese. Serve immediately.

Spicy Tomato Chicken Casserole

Ingredients

1 (10 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of celery soup
1 (10 ounce) package nacho-flavor tortilla chips
4 skinless, boneless, chicken breast halves, cooked
1 pound processed cheese food (eg. Velveeta), sliced

Directions

In a medium bowl combine the tomatoes and soup and mix together. Set aside.

In a lightly greased 2 quart microwave-safe casserole dish layer 1/3 of the tortilla chips, 1/2 of the chicken, 1/2 of the tomato/soup mixture and 1/3 of the cheese. Repeat layers, then top with the remaining tortilla chips and cheese.

Microwave: Cover dish with lid or wax paper. Microwave for 7 minutes. Remove lid long enough to release steam, then microwave for another 4 minutes.

Conventional Oven: Preheat oven to 400 degrees F (200 degrees C). Cover dish with lid or aluminum foil and bake in the preheated oven for 30 minutes.

Mushroom-Stuffed Tomatoes

Ingredients

4 large tomatoes
Dash salt
1 pound sliced fresh mushrooms
1/4 cup butter
2 tablespoons all-purpose flour
1 cup half-and-half cream
2 tablespoons soft bread crumbs
3/4 cup minced fresh parsley
2/3 cup shredded Cheddar cheese, divided

Directions

Cut tomatoes in half; scoop out and discard pulp, leaving a thin shell. Sprinkle lightly with salt; invert on paper towels to drain for 15 minutes.

In a large skillet, saute mushrooms in butter until most of the liquid has evaporated, about 5 minutes. Sprinkle with flour; stir in cream. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from the heat. Stir in the bread crumbs, parsley and 1/3 cup of cheese. Spoon into tomato cups; sprinkle with remaining cheese. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 10 minutes or until cheese is melted.

Tomato Broccoli Bake

Ingredients

3/4 cup uncooked elbow macaroni
1 medium onion, thinly sliced
1 garlic clove, minced
2 teaspoons butter or stick margarine
2 cups chopped fresh broccoli
2 cups chopped seeded peeled tomato
1/2 cup minced fresh parsley
1 teaspoon chicken bouillon granules
1/4 teaspoon salt
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
1 cup shredded reduced-fat Cheddar cheese, divided

Directions

Cook macaroni according to package directions; drain and set aside. In a saucepan, saute onion and garlic in butter until tender. Add the broccoli, tomatoes, parsley, bouillon, salt, oregano and basil; bring to a boil. Reduce heat; cover and simmer for 3 minutes. Stir in macaroni and 3/4 cup cheese.

Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Cover and bake at 375 degrees F for 20 minutes or until heated through. Uncover; sprinkle with remaining cheese. Bake 5 minutes longer or until cheese is melted.

Delicious Angel Hair in Tomato, Tuna and Olive

Ingredients

2 1/2 tablespoons olive oil
3/4 cup chopped onion
2 cloves garlic, chopped
1 (6 ounce) can solid white tuna
packed in water, drained
1 (14.5 ounce) can whole peeled
tomatoes, chopped
1 (4.25 ounce) can black olives,
drained and halved
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
freshly ground black pepper to
taste
1 (28 ounce) can tomato puree
1 (16 ounce) package uncooked
angel hair pasta
1/2 cup grated Parmesan cheese
for topping

Directions

Heat olive oil in a skillet over medium heat. Stir in onion and garlic, and cook until tender. Mix in tuna and peeled tomatoes; cook until heated through. Mix in olives. Season with basil, oregano and pepper. Cook and stir 5 minutes. Stir in tomato puree. Cover, reduce heat to low and simmer 30 minutes, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Place angel hair pasta in pot and cook 4 minutes, or until al dente. Serve topped with the sauce and sprinkled with Parmesan cheese.

Jen's Tomato Arugula Bruschetta

Ingredients

20 roma (plum) tomatoes
1/4 cup olive oil
1/2 teaspoon salt
1 teaspoon ground black pepper
8 cloves garlic, minced
1 bunch arugula - rinsed, dried
and chopped
20 sun-dried tomatoes packed in
oil, drained and chopped
3 tablespoons grated Parmesan
cheese

Directions

Bring 4 quarts of water to boil in a large saucepan. Place the roma tomatoes in the boiling water for about 1 minute to loosen the skins. Drain, and rinse with cold water. Peel, core, seed, and coarsely chop.

Heat the olive oil in a large skillet over medium heat. Slowly cook and stir the tomatoes with salt and pepper for 15 minutes.

Stir in the garlic and cook 5 minutes. Stir the arugula into the mixture, then remove skillet from heat. Transfer mixture to a large bowl.

Gently fold the sun-dried tomatoes and Parmesan cheese into the mixture. Cover and chill in the refrigerator approximately 4 hours before serving.

Petite Pea Tomato Salad

Ingredients

2 plum tomatoes, seeded and cut into thin strips
1/2 cup frozen petite peas, thawed
1 tablespoon olive oil
1 tablespoon red wine vinegar
1 tablespoon grated Parmesan cheese
1 garlic clove, minced
1 teaspoon sugar
1/8 teaspoon salt
1/8 teaspoon dried basil
1/8 teaspoon pepper
1 1/2 cups shredded lettuce

Directions

In a small bowl, combine the tomatoes and peas. In a jar with a tight-fitting lid, combine the oil, vinegar, Parmesan cheese, garlic, sugar, salt, basil and pepper; shake well. Pour over tomato mixture and toss to coat. Serve over lettuce.

Chinese Tomato Soup: Dutch-Style

Ingredients

1 quart beef broth
2 cups tomato juice
1 tablespoon soy sauce
2 tablespoons brown sugar
1/2 cup applesauce
2 stalks celery, thinly sliced
1 teaspoon ground ginger
1/4 teaspoon chili powder

1 green onion, thinly sliced
1 cup shrimp chips (prawn crackers)

Directions

Pour beef broth, tomato juice, and soy sauce into a large saucepan. Stir in brown sugar, applesauce, and celery; season with ginger and chili powder. Bring to a boil, then reduce heat to medium-low and simmer 20 minutes. Ladle into serving bowls and garnish with green onions and shrimp chips.

M'm! M'm! Good!® Tomato Cheese Bread

Ingredients

1 loaf French bread, cut in half lengthwise
1 (11 ounce) can Campbell's® Condensed Tomato Bisque Soup
1 cup shredded sharp Cheddar cheese
1 cup shredded Monterey Jack cheese
1 cup chopped green onion
1 teaspoon garlic powder

Directions

Place bread halves on baking sheet. Bake at 400 degrees F for 5 minutes.

Mix soup, cheeses, onions and garlic powder. Spread soup mixture over bread to within 1/4-inch of edges.

Bake 5 minutes or until cheese melts. Cut into slices.

Garden Fresh Tomato Soup

Ingredients

4 cups chopped fresh tomatoes
1 slice onion
4 whole cloves
2 cups chicken broth
2 tablespoons butter
2 tablespoons all-purpose flour
1 teaspoon salt
2 teaspoons white sugar, or to taste

Directions

In a stockpot, over medium heat, combine the tomatoes, onion, cloves and chicken broth. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors. Remove from heat and run the mixture through a food mill into a large bowl, or pan. Discard any stuff left over in the food mill.

In the now empty stockpot, melt the butter over medium heat. Stir in the flour to make a roux, cooking until the roux is a medium brown. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest. Season with sugar and salt, and adjust to taste.

Lentil Tomato Soup

Ingredients

4 tablespoons unsalted butter
1 onion, chopped
1 (28 ounce) can whole peeled tomatoes, with liquid
2 (14.5 ounce) cans chicken broth
2 cups dry brown lentils
1/2 cup red wine
4 cloves garlic, minced
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

Melt the butter in a large pot over medium high heat. Place the onions in the pot and saute for 10 minutes, or until onions are tender.

Place the tomatoes in a food processor or blender and puree until smooth. Pour this into the pot with the onion along with the chicken broth and the lentils

Bring to a boil, reduce heat to low and let simmer for 20 minutes. Then, stir in the wine, garlic, nutmeg and cloves. Simmer for at least 25 more minutes.

Flavorful Tomato Soup

Ingredients

1/4 cup finely chopped onion
1 tablespoon butter or margarine
1/4 teaspoon dried basil
1/4 teaspoon paprika
1/8 teaspoon garlic powder
1 (10.75 ounce) can condensed
tomato soup, undiluted
1 cup milk

Directions

In a saucepan, saute onion in butter until tender. Add basil, paprika and garlic powder. Stir in soup and milk until well blended. Cook over medium heat for 6 minutes or until heated through.

Tomato and Red Onion Sauce

Ingredients

1 pound cherry tomatoes
1 red onion, finely chopped
1 tablespoon balsamic vinegar
1 teaspoon chopped fresh red
chile pepper
1 teaspoon crushed garlic
1 pinch Italian seasoning
1 teaspoon white sugar
salt and pepper to taste

Directions

In a saucepan over medium-low heat, combine the cherry tomatoes, red onion, balsamic vinegar, chile pepper, garlic, Italian seasoning, sugar, salt and pepper. Simmer for about 15 minutes, then mash the tomatoes to release the juices. Continue to cook, stirring occasionally, until the sauce is thick, about 45 minutes. Allow to cool, then cover and refrigerate until needed.

Tomato Vinaigrette

Ingredients

1/2 cup chopped tomatoes
2 tablespoons white wine vinegar
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon ground mustard

Directions

In a blender or small food processor, blend or process the tomatoes, vinegar, basil, thyme, and mustard on medium to high speed, about 25 seconds or until well combined. To store, transfer to a jar with a tight-fitting cover and refrigerate for up to 2 days. Shake well before serving.

Okra with Tomatoes

Ingredients

1 teaspoon olive oil
3 cloves garlic, minced
1 small onion, minced
1 teaspoon cayenne pepper
1/2 green bell pepper, minced
1 pound frozen sliced okra
1 (8 ounce) can canned diced tomatoes
1 (15 ounce) can stewed tomatoes
salt and ground black pepper to taste

Directions

Cover the bottom of a skillet with the olive oil and place over medium heat. Place the garlic, onion, and cayenne pepper in the skillet and stir until fragrant. Stir in the green pepper. Cook and stir until tender, about 5 minutes. Stir in the frozen okra and allow to cook for 5 minutes more. Stir in both the diced and the stewed tomatoes. Season with salt and pepper. Reduce heat to medium-low and simmer until all vegetables are tender, 5 to 7 minutes.

Basil and Sun-dried Tomato Bread

Ingredients

2 1/4 teaspoons active dry yeast
3 cups bread flour
3 tablespoons wheat bran
1/3 cup quinoa
3 tablespoons instant powdered milk
1 tablespoon dried basil
1/3 cup chopped sun-dried tomatoes
1 teaspoon salt
1 1/4 cups water
1 cup boiling water to cover

Directions

In a small bowl, pour boiling water over sun-dried tomato halves to cover. Soak for 10 minutes, drain, and cool to room temperature. With scissors, snip into 1/4 inch pieces.

Place all ingredients into the pan of the bread machine in the order recommended by the manufacturer. Select the Basic or White Bread cycle, and Start.

Tomato Delight

Ingredients

1 medium tomato
1/8 teaspoon garlic salt
1 tablespoon mayonnaise
4 bacon strips, cooked and crumbled
1/2 cup shredded mozzarella cheese
3/4 teaspoon dried oregano

Directions

Slice tomato into 1/2-in. thick slices; drain on a paper towel for 5-10 minutes. Place on a greased broiler pan. Sprinkle with garlic salt. Spread with mayonnaise. Top with bacon, cheese and oregano. Broil 3 in. from the heat for 2-3 minutes or until cheese melts.

Tomato Bacon Grilled Cheese

Ingredients

8 slices bacon
1/4 cup butter, softened
8 slices white bread
8 slices American cheese
8 slices tomato

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Heat a large skillet over medium heat. Spread butter onto one side of each slice of bread. Lay 4 slices of bread, butter side down, in the skillet. Top with a slice of cheese, 2 slices tomato, bacon, and another slice of cheese. Cover with a slice of bread, butter side out. Fry sandwiches until golden on both sides.

Roasted Potatoes with Tomatoes, Basil, and Garlic

Ingredients

2 pounds red potatoes, chopped
1 1/2 cups chopped fresh
tomatoes
3/4 cup fresh basil, chopped
3 cloves garlic, pressed
3 tablespoons extra virgin olive oil
1 teaspoon chopped fresh
rosemary

Directions

Preheat oven to 400 degrees F (200 degrees C).

In the prepared baking dish, toss the potatoes, tomatoes, basil, and garlic with the olive oil. Sprinkle with the rosemary.

Bake 20 to 30 minutes in the preheated oven, turning occasionally, until tender.

Suzy's Green Tomato Relish

Ingredients

13 1/4 pounds green tomatoes, cored and cut into chunks
5 red bell peppers, seeded and cut into chunks
4 green bell peppers, seeded and cut into chunks
2 large onions, peeled and cut into chunks
6 apples, cored and cut into chunks
3 large cucumbers - peeled, seeded, and cut into chunks
1 cup salt (scant)

2 quarts distilled white vinegar
1 tablespoon ground allspice
1 tablespoon ground cloves
1 tablespoon ground mustard
1 tablespoon salt
1 tablespoon ground cinnamon
1 tablespoon ground turmeric
5 pounds white sugar

11 (1 pint) canning jars with lids and rings

Directions

Using a food grinder, grind together the green tomatoes, red peppers, green peppers, onions, apples, and cucumbers into a large food-safe container. Mix in 1 scant cup salt, and let stand overnight.

The next day, drain off the excess liquid from the ground vegetable mixture.

Bring the vinegar to a boil in a large kettle or stockpot. Place the allspice, cloves, mustard, 1 tablespoon of salt, cinnamon, and turmeric into a closely-woven cloth bag, and place the bag into the hot vinegar to boil for about 15 minutes. Remove the spice bag, and stir in the sugar until dissolved. Add the ground vegetable mixture, bring back to a boil, and simmer over medium-low heat, stirring frequently to prevent burning, until the relish is soft and slightly darkened in color, about 20 minutes.

Sterilize pint canning jars and lids in boiling water for at least 5 minutes. Pack the relish into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large canning kettle, and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 5 minutes.

Remove the jars from the kettle and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

Tomatoes with Basil-Garlic Dressing

Ingredients

2 medium tomatoes, sliced
pepper to taste
2 tablespoons chopped green onions
2 tablespoons plain yogurt
1 tablespoon cider vinegar
1 teaspoon minced fresh basil
1 garlic clove, minced

Directions

Arrange tomatoes on salad plates; sprinkle with pepper. In a small bowl, combine remaining ingredients; mix well. Spoon over tomatoes.

Beef and Tomato Pie

Ingredients

1 pound ground beef
1 large onion, chopped
2 tablespoons ketchup
1/2 teaspoon salt
2 cups biscuit/baking mix
2/3 cup milk
1 cup diced fresh tomato
1/2 cup shredded Cheddar
cheese

Directions

In a skillet over medium heat, cook beef and onion until meat is no longer pink; drain. Remove from the heat. Stir in ketchup and salt; set aside.

Combine biscuit mix and milk just until moistened. Turn onto a lightly floured surface and knead 6-8 times. Roll into a 10-in. circle; transfer to a greased 9-in. pie plate. Flute edges. Spoon meat mixture into crust. Sprinkle with tomatoes.

Bake at 425 degrees for 20-25 minutes. Sprinkle with cheese; bake 2 minutes longer or until cheese is melted.

Green Beans in Tomato Sauce

Ingredients

1 pound fresh green beans, trimmed
2 tablespoons olive oil
1 onion, chopped
1 clove garlic, chopped
1 tablespoon chopped fresh parsley
1 (14.5 ounce) can diced tomatoes including juice
1 tablespoon white wine vinegar
1 teaspoon ground cumin
1 pinch white sugar, or to taste
salt and ground black pepper to taste
1 tablespoon olive oil
1 clove garlic, chopped

Directions

Bring a pot of lightly-salted water to a boil; stir in the green beans and return to a boil. Reduce the heat to medium, and cook the green beans until just tender, about 8 minutes. Drain.

Heat 2 tablespoons of olive oil in a large skillet over medium heat; cook and stir the onion, 1 clove of garlic, and parsley in the hot oil until the onion is translucent, about 5 minutes. Stir in the tomatoes, wine vinegar, and cumin; bring the mixture to a boil, reduce heat to medium-low, and simmer for 30 minutes to thicken the sauce. Transfer the sauce to a bowl.

In a clean skillet, heat 1 tablespoon of olive oil over medium-low heat; cook and stir 1 clove of chopped garlic in the hot oil until fragrant beginning to brown, 2 to 3 minutes. Return the cooked green beans to the skillet; cook and stir to reheat the beans and coat them with oil. Pour the sauce over the beans and stir to coat. Serve hot.

Tomato Basil Linguine

Ingredients

1 pound Brie or Camembert cheese, rind removed and cut into small pieces
4 large tomatoes, coarsely chopped
1 cup chopped fresh basil
1/2 cup olive oil
3 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon white pepper
1 1/2 pounds linguine pasta
Shredded Parmesan cheese

Directions

In a large serving bowl, combine the first seven ingredients. Let stand at room temperature for up to 1-1/2 hours.

Cook linguine according to package directions; drain. Toss with cheese mixture. Sprinkle with Parmesan cheese. Serve immediately.

Queenie's Killer Tomato Bagel Sandwich

Ingredients

1 bagel, split and toasted
2 tablespoons cream cheese
1 roma (plum) tomatoes, thinly sliced
salt and pepper to taste
4 leaves fresh basil

Directions

Spread cream cheese on bagel halves. Top cream cheese with tomato slices. Sprinkle with salt and pepper. Top with fresh basil leaves.

Tomato Pork Loin Chops

Ingredients

2 tablespoons olive oil, divided
4 boneless pork loin chops,
pounded thin
1 large onion, sliced
1/2 teaspoon sugar
2 teaspoons chili powder
1/2 teaspoon fennel seeds,
crushed
1/2 teaspoon red pepper flakes
1 teaspoon dried oregano
1 (8 ounce) can tomato sauce
2 fluid ounces water
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Heat the oil in a skillet over high heat, and quickly brown the pork chops on both sides. Transfer chops to platter, and keep warm.

Reduce skillet heat to medium, and cook the onion until tender. Mix in the sugar, chili powder, fennel, red pepper flakes, and oregano. Stir in the tomato sauce, water, and Worcestershire sauce, and bring to a boil.

Return the pork chops to the skillet. Cover, reduce heat to low, and cook 10 minutes. Remove cover, and continue cooking 15 minutes, or to desired doneness.

Honey Tomatoes

Ingredients

2 large tomatoes, each cut into 8 wedges
2 1/2 cups honey

Directions

Place the tomatoes in a jar, or storage container, and pour the honey over. Refrigerate for 30 minutes, then remove tomatoes from the honey, and serve.

Elegant Zucchini and Tomatoes

Ingredients

2 slices bacon
8 small zucchini, cut into 1/2 inch slices
1/2 red onion, thinly sliced
1 pinch salt
2 medium tomatoes, cut into wedges
1/8 teaspoon dried basil
ground black pepper to taste
1/4 cup crumbled blue cheese

Directions

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Crumble, and return to pan. Add zucchini, onion, and salt to the bacon; cook, stirring frequently, until zucchini is tender-crisp. Add tomato wedges, basil, and ground black pepper; heat, stirring gently, until tomatoes are warm.

Using a slotted spoon, transfer vegetable mixture to a serving bowl. Top with crumbled blue cheese.

Easy Spaghetti with Tomato Sauce

Ingredients

12 ounces spaghetti
1 pound lean ground beef
1 teaspoon salt
3/4 teaspoon white sugar
1 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/8 teaspoon garlic powder
2 tablespoons dried minced onion
2 1/2 cups chopped tomatoes
1 1/3 (6 ounce) cans tomato paste
1 (4.5 ounce) can sliced mushrooms

Directions

Brown beef over medium heat. Drain off fat.

In a large pot, combine beef, salt, sugar, oregano, pepper, garlic powder, onion flakes, diced tomatoes, tomato paste, and mushrooms. Simmer at a low heat setting for 2 hours, stirring occasionally.

Cook pasta according to package directions. Drain. Serve sauce over spaghetti.

Tomato and Mozzarella Bites

Ingredients

20 grape or cherry tomatoes,
halved
20 fresh basil leaves
20 small balls fresh mozzarella
cheese (often labeled bocconcini)
salt and pepper to taste
1/2 cup balsamic vinegar
1/4 cup extra virgin olive oil
20 toothpicks

Directions

Using a toothpick, spear a half of a tomato, a piece of basil, a mozzarella ball, and another half of a tomato. Repeat with remaining ingredients. Place on a serving dish and sprinkle with salt and pepper. Mix the vinegar and oil together in a small bowl to serve as a dipping sauce.

Catalina Tomato Salad

Ingredients

6 plum tomatoes, chopped
1 (5 ounce) jar stuffed olives,
drained and halved
3/4 cup Catalina salad dressing
1 small onion, chopped
1/4 teaspoon pepper

Directions

In a bowl, combine all ingredients; mix well. Cover and refrigerate for at least 2 hours.

Tomato-Cheese Snack Bread

Ingredients

2 cups biscuit/baking mix
2/3 cup milk
3 medium tomatoes, peeled and cut into 1/4-inch slices
1 medium onion, finely chopped
2 tablespoons butter or margarine
1 cup shredded Cheddar cheese
3/4 cup sour cream
1/3 cup mayonnaise
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried oregano
Paprika

Directions

In a bowl, combine biscuit mix and milk just until moistened. Turn onto a floured surface; knead 10-12 times. Press onto the bottom and 1 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking dish. Arrange tomato slices over top. In a skillet, saute onion in butter until tender; remove from the heat. Stir in the cheese, sour cream, mayonnaise, salt, pepper and oregano. Spoon over tomatoes. Sprinkle with paprika. Bake at 400 degrees F for 20-25 minutes or until browned. Let stand for 10 minutes before cutting. Serve warm. Refrigerate leftovers.

Homemade Tomato Sauce II

Ingredients

- 4 tablespoons vegetable oil
- 1 large onion, chopped
- 1 (28 ounce) can crushed tomatoes
- 2 cups water
- 1 (6 ounce) can tomato paste
- 3 leaves fresh basil leaves
- 2 cloves garlic, crushed
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Directions

In a large saucepan over medium-high heat, saute onions in the oil until golden brown. Add crushed tomatoes, water, tomato paste, basil, garlic, salt and pepper. Let the sauce come to a boil, lower heat to low and stir occasionally until desired thickness. Sauce is ready when oil rises to the top. Skim off oil.

Tomato Zucchini Casserole

Ingredients

1 1/2 cups grated Cheddar cheese
1/3 cup grated Parmesan cheese
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
2 cloves garlic, minced
salt and pepper to taste
2 medium zucchinis, thinly sliced
5 plum tomatoes, thinly sliced
1/4 cup butter
2 tablespoons finely chopped onion
3/4 cup fine bread crumbs

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter a 9x9-inch pan.

In a large bowl, combine Cheddar, Parmesan, oregano, basil, and garlic. Season with salt and pepper, and set aside.

Arrange half of the zucchini slices in the pan. Sprinkle 1/4 of the cheese and herb mixture on top. Arrange half of the tomatoes, and top with another 1/4 of the cheese mixture. Repeat layers.

Melt butter in a skillet over medium heat. Stir in onions, and cook until soft and translucent. Stir in breadcrumbs; cook until they have absorbed the butter. Sprinkle on top of casserole.

Cover loosely with foil, and bake in a preheated oven for 25 minutes. Remove foil, and bake until the top is crusty and the vegetables are tender, about 20 minutes.

Smoked Tomato Bisque

Ingredients

1 (6 ounce) can tomato paste
10 ounces tomato sauce
1 (10.75 ounce) can tomato puree
1 cup heavy whipping cream
2 cups water, or as needed
1 tablespoon dried basil
1 tablespoon dried thyme
1 tablespoon dried rosemary
1 tablespoon dried oregano
1 dash liquid smoke flavoring
salt and pepper to taste

Directions

Combine the tomato paste, tomato sauce, and tomato puree. Simmer and add the dried herbs. Stir in the heavy cream and liquid smoke and season to taste with salt and pepper. Gently heat but do not boil.

Tomato Corn Chowder

Ingredients

4 bacon strips, diced
1 large onion, chopped
2 (15.25 ounce) cans whole kernel corn, undrained
2 (14.5 ounce) cans diced tomatoes, undrained
4 medium potatoes, peeled and diced

Directions

In a large saucepan, cook bacon over medium heat until crisp. Remove to paper towels. drain, reserving 1 tablespoon drippings. In the drippings, saute onion until tender. Add the corn, tomatoes and potatoes. Cook over medium heat for 25-30 minutes or until potatoes are tender. Sprinkle with bacon.

Ziti with Tomato-Pesto Sauce

Ingredients

12 ounces ziti pasta
2 tablespoons pesto
1 (26 ounce) jar tomato basil pasta sauce
salt to taste
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes. Drain.

Meanwhile, in a saucepan over medium-low heat, mix together the pesto and basil tomato sauce. Bring to a simmer, and season with salt to taste. Microwave instructions: cook on high for one minute.

Place pasta in a large serving bowl. Toss with pesto-tomato sauce. Top with grated Parmesan cheese.

Sun-Dried Tomato Cedar Plank Salmon

Ingredients

3 (12 inch) untreated cedar planks
1 (1 1/2-pound) salmon fillet, with skin
2 cups chopped oil-packed sun-dried tomatoes
2 bunches fresh parsley, finely chopped
3/4 cup sun-dried tomato and oregano salad dressing
3/4 cup olive oil

Directions

Soak the cedar planks in water for several hours or overnight.

Preheat an outdoor grill for high heat. Brush the planks with olive oil.

Cut the salmon fillet into three portions. Brush with olive oil and sprinkle parsley and sun-dried tomatoes over the top. Drizzle with salad dressing.

Place the planks on the preheated grill and let them heat up for about 5 minutes. Place the salmon fillets on the planks. Cover and cook for 15 to 20 minutes. Fish is done when it can be flaked with a fork. Remove quickly to avoid over cooking and drying out the fish. Serve piping hot.

Cherry Tomatoes Filled with Goat Cheese

Ingredients

1/4 pound goat cheese
1/4 cup minced fresh basil
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
24 cherry tomatoes

Directions

In a medium-sized bowl, combine the cheese, basil, salt and pepper. Mix with a fork until well blended.

Cut the top off each cherry tomato. Using a small spoon, carefully scoop out the pulp to make a hollow, yet sturdy, shell. Drain off any juice that may be in the tomato shells.

Using a small spoon, scoop about 1 teaspoon of the cheese mixture and carefully stuff into a tomato shell. Repeat until tomatoes or cheese mixture is used up. Arrange the filled tomatoes on a platter to serve.

Kalamata Olive, Tomato, and Cheese Melt

Ingredients

1 (16 ounce) package rotini pasta
2 tablespoons olive oil
1 small onion, chopped
1 jalapeno pepper, chopped
1/2 medium green bell pepper, chopped
1 (28 ounce) can diced tomatoes
1/2 cup red wine
20 kalamata olives, pitted and chopped
2/3 cup crumbled feta cheese
2/3 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat oil in a large heavy skillet over medium heat. Saute onion, jalapeno, and green bell pepper until onions are soft and translucent. Stir in tomatoes, wine, and kalamata olives. Simmer 15 minutes. Toss pasta with sauce until evenly coated. Pour into a 9x13 inch baking dish. Sprinkle with feta cheese and Cheddar cheese.

Bake 5 minutes in the preheated oven. Set oven to broiler setting. Broil for 5 minutes, or until topping is golden brown and bubbly.

Tomato-Garlic Bread

Ingredients

4 large fresh tomatoes, coarsely chopped
2 cloves garlic, minced
1/4 teaspoon salt
1/3 lemon, zested
1 teaspoon brown sugar
1 loaf ciabatta bread, split in half horizontally
1/3 lemon, juiced
2 tablespoons olive oil
black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan over medium heat, stir together tomatoes, garlic, salt, lemon zest, and brown sugar. Cook, stirring constantly, until tomatoes release their juices, about 5 minutes. Reduce heat to low.

Cut each half of ciabatta into 2 or 3 pieces. Place cut-side up on a baking sheet, and bake in preheated oven until golden brown.

Meanwhile, stir lemon juice, olive oil, and pepper into the tomato mixture. Cook, uncovered, over medium heat until mixture is thick, about 6 to 8 minutes. Remove from heat, and spread tomato sauce over sliced bread. Serve hot.

Tomato Cakes

Ingredients

1 (14.5 ounce) can peeled and
diced tomatoes with juice
1/4 onion, chopped
30 saltine crackers, crushed
1 pinch salt and pepper to taste
3 tablespoons vegetable oil

Directions

Place the tomatoes, onion and crackers into a large bowl. Season with salt and pepper, and mix thoroughly. Cover, and let stand for about 15 minutes. This will allow the crackers to soak up the juices from the tomato. The mixture should set up to be a stiff paste.

Heat oil in a large skillet over medium-high heat. Form the tomato mixture into patties, and place in the hot oil. Fry the patties, flipping only once, until golden on both sides.

Tomato Green Bean Soup

Ingredients

1 cup chopped onion
1 cup chopped carrots
2 teaspoons butter or stick
margarine
6 cups chicken broth
1 pound fresh green beans, cut
into 1 inch pieces
1 garlic clove, minced
3 cups diced fresh tomatoes
1/4 cup minced fresh basil
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a large saucepan, saute onion and carrots in butter for 5 minutes. Stir in the broth, beans and garlic; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until vegetables are tender. Stir in the tomatoes, basil, salt and pepper. Cover and simmer 5 minutes longer.

Lowcountry Tomato Pie

Ingredients

1 tablespoon butter
1 cup chopped celery
1 cup chopped onion
1/2 cup chopped green pepper
1 (10 ounce) can refrigerated flaky biscuits
3 tomatoes, thinly sliced
1 cup shredded Cheddar cheese
1 cup low-fat mayonnaise
1 cup sour cream
1 teaspoon salt-free garlic and herb seasoning blend

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Melt butter in a medium skillet over medium heat. Place celery, onion, and green pepper into the skillet, and saute until tender.

Press biscuits into the prepared baking dish to form a crust. Layer with the tomatoes. Top with the sauteed vegetables.

In a medium bowl, mix Cheddar cheese, mayonnaise, sour cream, and salt-free seasoning blend. Spread evenly over the vegetables.

Bake 45 minutes in the preheated oven, until bubbly and lightly browned. Cool 15 to 20 minutes before serving.

Chicken Alfredo with Plum Tomatoes

Ingredients

1 tablespoon olive oil
4 (5 ounce) skinless, boneless chicken breast halves
4 plum tomatoes, chopped
1/3 cup dry white wine or chicken broth
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1 tablespoon thinly sliced fresh basil leaves (optional)

Directions

Heat olive oil in 12-inch nonstick skillet over medium-high heat and brown chicken. Remove chicken and set aside.

Add tomatoes to same skillet and cook, stirring occasionally, 6 minutes. Add wine and cook 1 minute. Stir in sauce. Bring to a boil over high heat. Reduce heat to low, then return chicken to skillet. Simmer covered 5 minutes or until chicken is thoroughly cooked. Stir in basil. To serve, arrange chicken on platter and spoon hot sauce over chicken. Serve, if desired, with hot cooked pasta or rice.

Octopus in Tomato Sauce

Ingredients

- 1 1/2 pounds octopus
- 2 tablespoons olive oil
- 1 large onion, chopped
- 6 cloves garlic, chopped
- 1/4 cup chopped fresh mint leaves
- 1 teaspoon curry powder
- 1 teaspoon mixed spice
- salt and pepper to taste
- 1 cup red wine
- 1/2 teaspoon grated lemon zest
- 1/2 teaspoon grated orange zest
- 1 (28 ounce) can whole peeled tomatoes
- 2 tablespoons tomato paste
- 1 (8 ounce) can peas, drained
- 2 potatoes, peeled and cubed
- 10 whole pitted ripe olives
- 4 bay leaves
- 1 teaspoon white sugar

Directions

Place the octopus into a large pot and fill with enough lightly salted water to cover. Bring to a boil, and then simmer over medium heat until octopus is opaque, about 15 minutes. Drain and allow to cool slightly; cut into bite-size pieces.

Heat the olive oil in a large skillet over medium heat. Add the onion, garlic, mint leaves, curry powder and mixed spice; cook and stir until onion is soft. Season to taste with salt and pepper. Mix in the octopus pieces, wine, lemon zest and orange zest. Simmer for 3 to 4 minutes to blend the flavors, then stir in the tomatoes, tomato paste, peas, potatoes, olives and bay leaves. Cover and simmer over low heat until potatoes and octopus are tender, about 45 minutes.

Fresh Tomato Pie

Ingredients

1 (9 inch) pie shell
7 ripe tomatoes, sliced
1 yellow onion
3/4 cup mayonnaise
1/3 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
ground black pepper to taste
2 teaspoons fresh basil
2 teaspoons fresh oregano

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake the pastry shell for 8 to 10 minutes or until browned.

Slice onion and place in the bottom of pastry shell. Slice tomatoes and arrange over onions. Add black pepper to taste.

In a medium bowl, combine mozzarella, parmesan and mayonnaise. Spread this mixture evenly over tomatoes.

Bake at 350 degrees F (175 degrees C) for 20-25 minutes or until golden brown. Once cooked, garnish with fresh herbs.

Madras Tomato Chutney

Ingredients

1 large onion, chopped
2 tablespoons canola oil
2 cloves garlic, minced
3 large ripe tomatoes, diced
3/4 teaspoon chili powder
2 tablespoons tamarind extract
salt

Directions

In a skillet, cook onion in oil over medium heat until soft. Stir in garlic, and continue cooking for 3 minutes. Stir in tomatoes, and cover; continue cooking until tomatoes are soft and begin to break down. Season with chili powder, tamarind extract, and salt.

Transfer mixture to a blender or food processor. Process until smooth. Refrigerate for 2 hours.

Tomato-Rich Fish Stew

Ingredients

3 1/2 ounces sun-dried tomatoes
2 tablespoons olive oil
1 large yellow onion, chopped
1 green bell pepper, chopped
2 (8 ounce) bottles clam juice
2 (14 ounce) cans diced tomatoes (no salt added)
1 cup dry red wine (or substitute broth or tomato juice)
4 garlic cloves, crushed
4 tablespoons fresh herbs (such as thyme, rosemary or basil)
2 bay leaves
1/2 cup kalamata olives, sliced
1 (15 ounce) can navy beans, drained and rinsed
1 pound firm fish (grouper, tilapia or tuna), cut in 2- to 3-inch chunks
2 teaspoons fennel seeds, lightly crushed
1 pinch Salt and pepper, to taste
1/2 cup grated Parmesan cheese

Directions

In a pan, simmer sun-dried tomatoes in 1 1/2 cups water until very soft; discard water.

In a large pot, saute onion and green pepper in oil until softened.

In a food processor or blender, combine sun-dried tomatoes and 1 bottle clam juice until smooth; add to pot. Stir in remaining clam juice, diced tomatoes, wine, garlic, herbs, bay leaves and olives. Simmer 20 minutes.

Add beans, fish, fennel seeds, salt and pepper. Simmer until fish is done, about 10 minutes. Remove bay leaves. Ladle into bowls; sprinkle with cheese.

Tomato Soup

Ingredients

1 tablespoon vegetable oil
1 cup chopped onion
2 cloves garlic, minced
1/2 cup chopped carrot
1/4 cup chopped celery
2 (28 ounce) cans crushed tomatoes
3 1/2 cups vegetable broth
1 tablespoon vegetarian Worcestershire sauce
1 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon ground black pepper
4 drops hot pepper sauce

Directions

Heat oil in a large Dutch oven over medium-high heat. Sauté onion and garlic until onion is tender.

Add carrot and celery; cook 7 to 9 minutes until tender, stirring frequently. Stir in tomatoes, broth, Worcestershire sauce, salt, thyme, pepper and hot pepper sauce. Reduce heat to low. Cover and simmer 20 minutes, stirring frequently.

Campbell's Kitchen Tomato-Basil Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can
Campbell's® Condensed
Tomato Soup
1/2 cup milk
2 tablespoons grated Parmesan
cheese
1/2 teaspoon dried basil leaves,
crushed
1/4 teaspoon garlic powder
4 cups hot cooked medium tube-
shaped pasta (ziti)

Directions

Heat oil in skillet. Add chicken and cook until browned.

Add soup, milk, cheese, basil and garlic. Heat to a boil. Cover and cook over low heat 5 min. or until done. Serve with pasta.

Ziti With Olives and Sun-Dried Tomatoes

Ingredients

1 (16 ounce) package ziti pasta
1/3 cup chopped sun-dried tomatoes
1/3 cup black Greek olives, pitted and sliced
1/4 cup chopped parsley
2 tablespoons olive oil
2 anchovy fillets, diced
2 teaspoons minced garlic

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Meanwhile, place sun-dried tomatoes, olives, parsley, olive oil, anchovy fillets, and garlic in a large serving bowl.

Drain pasta. Transfer to serving bowl, and toss with the sauce. Serve.

Campbell's Kitchen Chicken with Sun-Dried

Ingredients

3 tablespoons olive oil
4 skinless, boneless chicken breast halves
1 shallot, finely chopped
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
3/4 cup water
1/4 cup thinly-sliced sun-dried tomatoes
1 tablespoon red wine vinegar
2 tablespoons chopped fresh basil leaves
4 cups extra-wide egg noodles, cooked and drained
1/4 cup shredded Pecorino Romano or Parmesan cheese (optional)
1 teaspoon Thinly-sliced fresh basil leaves (optional)

Directions

Heat 2 tablespoons oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken from the skillet.

Heat the remaining oil in the skillet over medium heat. Add the shallot and cook and stir for 2 minutes. Stir the soup, water, tomatoes, vinegar and chopped basil in the skillet.

Return the chicken to the skillet and heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the chicken is cooked through. Serve the chicken and sauce over the noodles. Sprinkle with the cheese and sliced basil, if desired.

Tomato Spinach Pizza

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons olive oil
3/4 teaspoon salt
4 cups all-purpose flour
1 tablespoon active dry yeast
TOPPINGS:
1 tablespoon olive oil
3 tablespoons grated Parmesan cheese
1 tablespoon Italian seasoning
3/4 teaspoon garlic salt
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3 plum tomatoes, thinly sliced
2 cups shredded part-skim mozzarella cheese

Directions

In bread machine pan, place the first five ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Roll into a 16-in. x 11-in. rectangle. Transfer to a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Build up edges slightly. Prick dough thoroughly with a fork. Brush with oil; sprinkle with Parmesan cheese, Italian seasoning and garlic salt. Top with spinach, tomatoes and mozzarella cheese.

Bake at 375 degrees F for 17-22 minutes or until crust is golden brown and cheese is melted. Broil 4-6 in. from the heat for 2-3 minutes or until cheese is golden brown.

Hearty Pasta Tomato Soup

Ingredients

1 pound bulk Italian sausage
6 cups beef broth
1 (28 ounce) can stewed tomatoes
1 (15 ounce) can tomato sauce
2 cups sliced zucchini
1 large onion, chopped
1 cup sliced carrots
1 cup sliced fresh mushrooms
1 medium green pepper, chopped
1/4 cup minced fresh parsley
2 teaspoons sugar
1 teaspoon dried oregano
1 teaspoon dried basil
1 garlic clove, minced
2 cups frozen cheese tortellini
grated Parmesan cheese

Directions

In a skillet, cook the sausage over medium heat until no longer pink; drain. Transfer to a 5-qt. slow cooker; add the next 13 ingredients. Cover and cook on high for 3-4 hours or until the vegetables are tender.

Cook tortellini according to package directions; drain. Stir into slow cooker; cover and cook 30 minutes longer. Serve with Parmesan cheese if desired.

Seasoned Beans and Tomatoes

Ingredients

1 medium onion, diced
2 tablespoons vegetable oil
2 cups fresh or frozen green beans, thawed
1 (14.5 ounce) can diced tomatoes, undrained
2 tablespoons sugar
1/4 teaspoon salt
1/4 teaspoon ground cloves
1/8 teaspoon pepper

Directions

In a skillet, saute onion in oil until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cook, uncovered, over medium-low heat until beans are tender. Serve with a slotted spoon.

Tomato, Corn and Avocado Salsa

Ingredients

1 (11 ounce) can whole kernel corn, drained
1 (4 ounce) can sliced black olives, drained
1 1/2 cups diced roma tomatoes
3/4 cup diced red onion
1 red bell pepper, seeded and diced
1 1/2 teaspoons minced jalapeno pepper
1 avocados - peeled, pitted and diced
2 tablespoons olive oil
2 tablespoons fresh lime juice
1 teaspoon salt

Directions

Mix together corn, olives, tomatoes, onion, red pepper, and jalapeno pepper in a large bowl. Gently fold in diced avocado, olive oil, lime juice, and salt.

Seafood Tomato Alfredo

Ingredients

1 tablespoon butter
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
with Roasted Garlic Soup
1/2 cup milk
1 cup diced canned tomato
1 pound fresh fish fillet (flounder,
haddock or halibut), cut into 2-
inch pieces
4 cups hot cooked linguine

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the onion and cook until it's tender.

Stir in the soup, milk and tomatoes. Heat to a boil. Add the fish to the skillet and reduce the heat to low. Cover and cook for 10 minutes or until the fish flakes easily when tested with a fork.

Serve over linguine.

Tomato Florentine Soup II

Ingredients

2 cups chicken stock
1 (8 ounce) can tomato sauce
1 cup tomato juice
1 (6 ounce) can tomato paste
1 tablespoon white sugar
2 stalks celery, chopped
1/2 cup chopped carrots
1/2 cup chopped spinach
1/2 cup diced zucchini
1/4 pound cooked pasta
1 pinch ground nutmeg
salt and pepper to taste

Directions

In a large saucepan over medium heat, combine the stock, tomato sauce, tomato juice, tomato paste and sugar. Whisk these ingredients together, then add the celery, carrots, spinach, zucchini and pasta.

Simmer over medium low heat for 30 minutes, or until all vegetables are to desired tenderness. Season with nutmeg, salt and pepper to taste.

Artichoke and Sun-Dried Tomato Cheesecakes

Ingredients

1 (9.5 ounce) package Pepperidge Farm® Puff Pastry Shells
1 (3 ounce) package cream cheese, softened
1 egg yolk
2 tablespoons grated Parmesan cheese
1/3 cup finely chopped artichoke heart
1 tablespoon minced sun-dried tomatoes
1 tablespoon minced parsley
Cracked black pepper to taste

Directions

Bake, cool and remove the 'tops' of the pastry shells according to the package directions. Reduce the oven temperature to 350 degrees F.

Stir the remaining ingredients in a medium bowl.

Spoon 1 teaspoon of the artichoke mixture into each pastry shell. Place the filled shells onto a baking sheet. Bake for 5 minutes or until the filling is hot.

Cheese and Tomato Fondue

Ingredients

2 tablespoons butter
2 cloves garlic, pressed
1/2 teaspoon minced onion
3 small tomatoes, seeded and
chopped
1 1/2 cups dry white wine
1 pound Gruyere cheese,
shredded
1/2 pound Swiss cheese,
shredded

Directions

In a fondue pot or double broiler over medium heat, melt the butter. Stir in the garlic and onion. Slowly cook and stir until the vegetables are soft.

Mix in the tomatoes and cook another 3 minutes. Pour in the wine. Continue stirring until the wine reaches a near boil. Remove from the heat and stir in Gruyere and Swiss cheeses until melted.

Tomato, Basil, and Feta Salad

Ingredients

6 roma (plum) tomatoes, diced
1 small cucumber - peeled,
quartered lengthwise, and
chopped
3 green onions, chopped
1/4 cup fresh basil leaves, cut into
thin strips
3 tablespoons olive oil
2 tablespoons balsamic vinegar
3 tablespoons crumbled feta
cheese
salt and freshly ground black
pepper to taste

Directions

In a large bowl, toss together the tomatoes, cucumber, green onions, basil, olive oil, balsamic vinegar, and feta cheese. Season with salt and pepper.

Parmesan Tomatoes

Ingredients

4 ripe tomatoes, sliced
4 tablespoons mayonnaise
4 tablespoons Parmesan cheese
1 tablespoon Dijon mustard
1 tablespoon brown mustard
1 teaspoon dried oregano
salt and pepper to taste
1 teaspoon chopped fresh parsley
1/4 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange tomato slices in a single layer on a baking sheet. In a small bowl, mix together mayonnaise, parmesan, Dijon mustard, and brown mustard. Season with oregano, and salt and pepper to taste. Use a spoon to top each tomato slice with a small amount of the mayonnaise mixture. Sprinkle with mozzarella , and then top with parsley.

Bake in preheated oven for approximately 15 minutes, or until golden brown. Serve immediately.

Grilled Sweet Italian Chicken Sausage with

Ingredients

1 (16 ounce) package al fresco®
All Natural Sweet Italian Chicken
Sausage
2 teaspoons olive oil
1 cup chopped onion
1 teaspoon minced garlic
3/4 cup dry red wine
1 (14.5 ounce) can diced tomatoes
with Italian herbs, with juices
1 teaspoon dried oregano
1/2 cup light cream (table cream)
1/2 pound uncooked linguine
2 tablespoons shredded
Parmesan cheese
Fresh oregano leaves for garnish
(optional)

Directions

Prepare grill for direct cooking and preheat grill to medium temperature range.

Grill sausage links over direct heat, turning every minute. Remove from grill. Cool slightly. Cut sausage into 1/4-inch circles.

Meanwhile, over medium-high heat, heat oil in a large heavy skillet. Add onions and saute for about 2 minutes, stirring occasionally. Add garlic and cook, just until fragrant, about 30 seconds. Reduce the heat to low and add wine, tomatoes, sausage, oregano and 1/4 tsp each salt and pepper. Cook about 3 minutes. Add cream and cook for one minute.

Meanwhile, cook linguine in boiling salted water according to package directions. Cook until al dente. Drain. Portion cooked linguine onto 4 warm plates or pasta bowls. Spoon sausage/sauce over pasta. Sprinkle each with Parmesan and garnish with fresh oregano.

Rice Salad in Tomato Cups

Ingredients

1 cup cooked rice
1 hard-cooked egg, chopped
3 tablespoons mayonnaise
1 tablespoon chopped celery
1 tablespoon chopped onion
1/4 teaspoon dried basil
1/4 teaspoon dried parsley flakes
1/8 teaspoon dried oregano
Dash pepper
2 medium tomatoes

Directions

In a bowl, combine the first nine ingredients; mix well. Cut a thin slice off the top of each tomato. Scoop out and discard pulp, leaving a 1/2-in. shell. cut a thin slice off bottom of tomatoes to level if necessary. Fill with rice salad. Cover and refrigerate for 1 hour or until serving.

Peppers Roasted with Garlic, Basil and Tomatoes

Ingredients

olive oil-flavored cooking spray
1 green bell pepper, halved and seeded
1 red bell pepper, halved and seeded
1 yellow bell pepper, halved and seeded
1 pint cherry tomatoes, halved
1/2 cup chopped fresh basil
8 cloves garlic, thinly sliced
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 tablespoon herb vinegar, or to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish with olive oil flavored cooking spray.

Place the bell pepper halves open side up in the prepared baking dish. In a medium bowl, toss together the cherry tomatoes, basil and garlic. Fill each pepper half with a handful of this mixture. Season with salt and pepper. Cover the dish with aluminum foil.

Bake for 15 minutes in the preheated oven, then remove the aluminum foil, and continue baking for an additional 15 minutes. Remove from the oven, and sprinkle with herb vinegar. These are equally good served hot or cold.

Broiled Parsley Tomatoes

Ingredients

4 large plum tomatoes, halved
lengthwise
3 tablespoons butter, melted
2 teaspoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

With a knife, make deep cuts in the cut surface of each tomato. Place tomatoes cut side up on a greased baking sheet. In a small bowl, combine the remaining ingredients; spoon over tomatoes. Broil 3-4 in. from the heat for 3-4 minutes or until tops are lightly browned.

Basil Tomato Rolls

Ingredients

1 (.25 ounce) package active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees F)
1 tablespoon sugar
1 tablespoon olive or vegetable oil
1 teaspoon salt
3 1/2 cups all-purpose flour

FILLING:

1 small onion, finely chopped
1 tablespoon olive or vegetable oil
1 medium tomato, peeled and chopped
1 (8 ounce) can tomato sauce
1 garlic clove, minced
1 1/4 teaspoons salt
1 teaspoon dried basil
Dash pepper
1/4 cup grated Parmesan cheese

Directions

In a mixing bowl, dissolve yeast in warm water. Add the sugar, oil, salt and 2-1/2 cups flour. Beat until smooth. Stir in enough remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, in a skillet, saute onion in oil until tender. Add tomato, tomato sauce, garlic, salt, basil and pepper. Bring to a boil; cook and stir until thickened. Cool to 110 degrees F-115 degrees F. Punch dough down. Turn onto a lightly floured surface; divide into 12 pieces. Shape each into a ball. Place 3 in. apart on a greased baking sheet. Make an indentation in center of rolls. Fill with 1 tablespoon filling. Sprinkle with Parmesan cheese. Cover and let rise in a warm place until doubled, about 20 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pan to wire rack. Serve warm.

Tomato Salsa

Ingredients

5 pounds Roma tomatoes
3 green bell peppers, diced
8 stalks celery, chopped
8 jalapeno peppers, seeded and minced
2 tablespoons white sugar
4 cloves garlic, minced
4 (4 ounce) cans diced green chiles
3 tablespoons salt
2 tablespoons dried oregano
1 tablespoon ground black pepper
3 onions, chopped
3 tablespoons chopped fresh cilantro

Directions

In a six-quart pot of boiling water, blanch tomatoes, drain and cool under cold water. Peel and coarsely chop. Return chopped tomatoes to pot, bring to boil and reduce heat. Skim juice from top of tomatoes and reserve, if you'd like, for another use. Do not overcook and allow tomatoes to remain chunky.

In two quarts of boiling salted water, add chopped bell peppers, celery, jalapenos, garlic, green chilies and cook until all ingredients are tender. Drain and add vegetables to tomatoes.

Add salt, oregano, black pepper and cilantro. Simmer gently for 15 minutes.

Hot pack the salsa in clean pint jars. Follow manufactures suggestions on preparing the lids and jars for proper sealing.

Briam (Greek Mixed Vegetables in Tomato Sauce)

Ingredients

4 tomatoes
1/2 cup olive oil
2 tablespoons red wine vinegar
2 tablespoons white sugar
1/3 cup chopped fresh parsley
1/3 cup chopped fresh mint
1/3 cup chopped fresh basil
2 tablespoons fresh oregano
1/4 cup capers
2 cloves garlic
salt and ground black pepper to taste

2 tablespoons olive oil
2 onions, sliced
2 potatoes, sliced
2 eggplant, sliced
3 zucchini, sliced
3 green bell peppers, sliced
2 cups okra

Directions

Preheat oven to 350 degrees F (175 degrees C). Place three of the tomatoes, the 1/2 cup olive oil, red wine vinegar, sugar, parsley, mint, basil, oregano, capers, and garlic in the bowl of a food processor and process to create a fresh tomato sauce. Season with salt and black pepper; set aside. Chop the remaining tomato; set aside.

Heat the 2 tablespoons olive oil in a skillet over medium heat, and cook and stir the onions until slightly golden, about 10 minutes.

Stir together the onions, potatoes, eggplant, zucchini, bell peppers, okra, the reserved chopped tomato, and the fresh tomato sauce, and place the mixture in a large baking pan. If needed, stir in a little water so that the vegetables are just covered with sauce.

Bake in the preheated oven until all vegetables are tender, about 1 hour.

Tomato Steak Sandwiches

Ingredients

3 plain bagels, split
6 tablespoons cream cheese
1 pound boneless beef sirloin
steak, cut into thin strips
2 teaspoons vegetable oil
1/8 teaspoon salt
Dash pepper
6 tomato
6 slices mozzarella cheese

Directions

Place bagels on an ungreased baking sheet; spread with cream cheese. Set aside. In a large skillet over medium heat, cook and stir beef in oil for 3-5 minutes or until no longer pink. Season with salt and pepper.

Using a slotted spoon, place beef on bagels. Top with tomato and mozzarella cheese. Broil 8 in. from the heat for 3-5 minutes or until cheese is melted and lightly browned.

Tuscan Tomato Pasta

Ingredients

1/2 cup chopped onion
2 cloves garlic, minced
1 tablespoon olive oil or vegetable oil
1 cup sliced fresh mushrooms
1 (28 ounce) can whole tomatoes, cut up
1/2 cup shredded carrot
2 tablespoons red wine vinegar
1 tablespoon dried basil leaves
1 cup Morningstar Farms® Meal Starters®, Chik'n Strips
8 ounces spaghetti or fettuccine
2 tablespoons shaved Parmesan cheese

Directions

In large saucepan cook onion and garlic in hot oil until tender. Add mushrooms. Cook and stir for 1 to 2 minutes or until tender.

Stir in undrained tomatoes, carrot, vinegar and basil. Bring to boil. Reduce heat. Simmer, uncovered, for 10 to 15 minutes or until desired thickness. Stir in Chik'n Strips. Cook and stir for 1 to 2 minutes or until heated through.

Meanwhile, cook pasta according to package directions. Drain. Toss tomato mixture with pasta. Sprinkle with cheese.

Linguine Pasta with Shrimp and Tomatoes

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
4 cups diced tomatoes
1 cup dry white wine
2 tablespoons butter
salt and black pepper to taste

1 (16 ounce) package linguine pasta

1 pound peeled and deveined medium shrimp
1 teaspoon Cajun seasoning
2 tablespoons olive oil

Directions

Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Stir in the garlic; cook 2 minutes. Add the tomatoes, and wine. Bring to a simmer and cook 30 minutes, stirring frequently. Once the tomatoes have simmered into a sauce, stir in the butter and season with salt and pepper.

Fill a large pot with lightly-salted water; bring to a rolling boil; stir in the linguine and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Season the shrimp with the Cajun seasoning, salt, and pepper. Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Stir in the shrimp and cook until pink on the outside and no longer translucent in the center, about 5 minutes. Stir the shrimp into the pasta sauce, then stir the sauce into the linguine to serve.

Greek Pasta Salad with Shrimp, Tomatoes,

Ingredients

Dijon Vinaigrette

1/4 cup rice wine vinegar

2 tablespoons Dijon mustard

1 large clove garlic, minced

Big pinch of salt

Black pepper, to taste

2/3 cup extra-virgin olive oil

Pasta Salad

2 medium zucchini, thinly sliced lengthwise

1 medium yellow pepper, halved lengthwise, seeded

2 tablespoons olive oil

Ground black pepper and salt, to taste

2 tablespoons salt for pasta water

1 pound medium pasta shells

1 pound cooked shrimp, halved lengthwise

8 ounces cherry tomatoes, halved

3/4 cup coarsely chopped, pitted Kalamata olives

1 cup crumbled feta cheese

1/2 small red onion, cut into small dice

2 teaspoons dried oregano

Directions

To make the vinaigrette, whisk together the first five ingredients, then slowly whisk in the oil for a thick consistency. Pour into a jar with a tight-fitting lid to transport it to the picnic.

Adjust oven rack to highest position and turn broiler on high. Toss zucchini and bell pepper with olive oil, salt and pepper, and arrange on a large baking sheet with sides. Broil eight to 10 minutes, until spotty brown, turning zucchini slices and pepper halves once. Set aside in a large bowl to cool, then cut into bite-sized pieces.

Bring 1 gallon of water and 2 Tbs. of salt to boil. Add pasta; boil using package times, until just tender. Drain thoroughly (do not rinse) and dump onto the baking sheet. Set aside to cool.

Put vegetables, pasta and remaining ingredients (except dressing) in the bowl or a gallon-sized zipper bag (can be refrigerated for several hours). To serve, add dressing; toss to coat.

Spiced Tomato Drink

Ingredients

1 (46 ounce) can tomato juice
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon lemon juice

Directions

In a large saucepan, combine the first six ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Remove from the heat; stir in lemon juice. Serve warm or cold.

Tomato and Garlic Pasta

Ingredients

1 (8 ounce) package angel hair pasta
2 pounds tomatoes
4 cloves crushed garlic
1 tablespoon olive oil
1 tablespoon chopped fresh basil
1 tablespoon tomato paste
salt to taste
ground black pepper to taste
1/4 cup grated Parmesan cheese

Directions

Place tomatoes in a kettle, and cover with cold water. Bring just to the boil. Pour off water, and cover again with cold water. Peel. Cut into small pieces.

Cook the pasta in a large pot of boiling salted water until al dente.

In a large skillet or saute pan, saute the garlic in enough olive oil to cover the bottom of the pan. The garlic should just become opaque, not brown. Stir in the tomato paste. Immediately stir in the tomatoes, and salt and pepper. Reduce heat, and simmer until the pasta is ready; add the basil.

Drain the pasta, but do not rinse in cold water. Toss with a couple of tablespoons of olive oil, and then mix into the sauce. Reduce the heat as low as possible. Keep warm, uncovered, for about 10 minutes when it is ready to serve. Garnish generously with fresh Parmesan cheese.

VARIATIONS: Saute fresh quartered mushrooms with the garlic, or add shoestring zucchini along with the tomato.

Onion 'n' Tomato Topped Muffins

Ingredients

2 English muffins, split and
toasted
2 tablespoons butter or margarine
4 slices sweet onion
4 tomato slices
1 cup shredded mozzarella
cheese
1/2 teaspoon dried basil

Directions

Spread muffin halves with butter; top each with an onion slice, tomato slice, 1/4 cup cheese and basil. Broil 4 in. from the heat for 3-4 minutes or until the cheese is melted. Serve immediately.

Basil Tomato Soup

Ingredients

2 (28 ounce) cans crushed tomatoes
1 (14.5 ounce) can chicken broth
18 fresh basil leaves, minced
1 teaspoon sugar
1 cup whipping cream
1/2 cup butter or margarine

Directions

In a large saucepan, bring the tomatoes and broth to a boil. Reduce heat; cover and simmer for 10 minutes. Add basil and sugar. Reduce heat to low; stir in cream and butter. Cook until butter is melted.

Sweet 'n' Sour Tomato Salad

Ingredients

7 tomatoes
1 small yellow onion
1/2 cup SLENDA® No Calorie
Sweetener, Granulated
1/2 cup distilled white vinegar
1/2 cup vegetable oil
salt and pepper to taste

Directions

Thinly slice the tomatoes. Cut the onion in half through root end, then thinly slice into half-circles. In a large bowl, toss together tomatoes, onion, SLENDA® Granulated Sweetener, vinegar, oil, salt and pepper. You may adjust the amounts of vinegar and sweetener according to your taste. Serve at room temperature.

Cucumber, Tomato, and Red Onion Salad

Ingredients

4 tomatoes, cut into 8 wedges
2 large cucumbers, peeled and sliced
1 large red onion, chopped
1/4 cup chopped fresh cilantro
juice of 1 fresh lime
salt to taste

Directions

Mix the tomatoes, cucumbers, red onion, cilantro, and lime juice together in a bowl. Season with salt to serve.

Pork Chops with Sweet Tomato Chutney

Ingredients

2 tablespoons vegetable oil
1 teaspoon cumin seeds
1/2 teaspoon mustard seed
1 (2 inch) piece cinnamon stick
1/2 teaspoon fennel seeds
6 large tomatoes, cut into 8 wedges
1 teaspoon cayenne pepper
1 teaspoon salt, or to taste
1 cup water
1/2 cup white sugar

8 bone-in pork loin chops (1 inch thick)
1 pinch salt and pepper to taste
2 tablespoons vegetable oil

Directions

Heat 2 tablespoons of oil in a large skillet over medium heat. Add the cumin seed, mustard seed, and cinnamon stick. Cook and stir until seeds are fragrant and begin to pop, about 1 minute. Stir in the fennel seed and then add the tomatoes. Season with cayenne pepper and salt. Pour in the water, reduce heat to low, cover and simmer until the tomatoes are very soft, about 20 minutes.

Stir the sugar in with the tomatoes and set the heat to high. Cook until sugar has dissolved, then continue to cook while stirring constantly until the mixture is glossy, about 3 minutes. Remove from the heat and set aside.

Season the pork chops with salt and pepper. Heat the remaining oil in a large skillet over medium-high heat. Fry the pork chops on each side until browned and cooked through, about 4 minutes per side. Remove from the heat and allow to rest for a few minutes.

Serve pork chops with about a tablespoon of chutney spooned over the top.

Alaskan Cod and Shrimp with Fresh Tomato

Ingredients

2 tablespoons olive oil
6 cloves garlic, minced
5 large tomatoes, chopped
1 teaspoon dried oregano
1 pound Alaskan cod
1/2 pound large shrimp, peeled
and deveined
salt to taste
1 tablespoon dried oregano

Directions

Heat the olive oil in a skillet over medium-high heat; cook and stir the garlic in the oil until golden brown; add the tomatoes and mix well until juicy; stir in 1 teaspoon oregano. Lie the cod and shrimp into the mixture; season with salt; cover and simmer 3 minutes. Flip the cod and season again with salt and 1 tablespoon oregano; re-cover and cook another 3 minutes. Remove the cover and allow to cook until the juice evaporates slightly, 2 to 3 minutes.

Watermelon and Tomato Salad

Ingredients

1 pint cherry tomatoes, halved
2 cups cubed seeded watermelon
6 large basil leaves, thinly sliced
1/2 cup crumbled feta cheese
1 teaspoon lemon zest
2 tablespoons extra-virgin olive oil
1 1/2 tablespoons white balsamic vinegar
salt and pepper to taste

Directions

Place the tomatoes and watermelon into a mixing bowl. Sprinkle with the basil, feta cheese, and lemon zest. Drizzle with the olive oil and balsamic vinegar. Toss gently. Season to taste with salt and pepper before serving.

Grilled Cheese with Tomato

Ingredients

1 tablespoon butter or margarine,
softened
2 slices Italian bread
1/3 cup shredded mozzarella
cheese
2 slices tomato
1/4 teaspoon dried oregano
1/4 teaspoon dried basil

Directions

Spread butter on one side of each slice of bread. Place one slice, butter side down, in a skillet; top with half of the cheese. Layer with tomato and remaining cheese; sprinkle with oregano and basil. Top with remaining bread, butter side up. Cook over medium heat until golden brown on both sides.

Fried Green Tomatoes with Shrimp Remoulade

Ingredients

1/2 cup Creole mustard
1/2 cup olive oil
2 tablespoons ketchup
1 teaspoon Worcestershire sauce
2 teaspoons prepared horseradish
2 cloves garlic, chopped
1 tablespoon lemon juice
2 teaspoons minced onion
2 teaspoons chopped green onion
2 teaspoons paprika
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper
2 teaspoons chopped fresh parsley
24 cooked medium shrimp, shelled and deveined

1 cup buttermilk
1 egg
2 cups yellow cornmeal
3 large green tomatoes, sliced 1/2 inch thick
1/4 cup olive oil, or as needed
2 cups mixed salad greens
3 tablespoons chopped green onion

Directions

In a medium bowl, stir together mustard, 1/2 cup olive oil, ketchup, Worcestershire sauce, horseradish, garlic, lemon juice, onion and 2 teaspoons of green onion. Season with paprika, pepper, cayenne pepper and parsley. Gently stir in the shrimp until evenly distributed. Cover and refrigerate until needed.

In a shallow bowl, whisk together the buttermilk and egg with a fork. Spread the cornmeal out on a plate. Heat 1/4 cup of olive oil in a large skillet over medium heat. Add more if needed to maintain an even coating of oil in the bottom of the skillet.

Dip the tomato slices in the buttermilk and egg, then dip into the cornmeal to coat thoroughly. Fry slices in the hot oil until golden brown on each side, about 5 minutes per side. Transfer to a paper towel-lined plate and continue breading and frying the remaining tomato slices.

To serve, arrange salad greens on six plates. Top each one with two slices of fried green tomato, then spoon some of the shrimp remoulade over the tomatoes and sprinkle with the remaining green onion to garnish.

Pork Chops in Tomato Sauce

Ingredients

1/2 small onion, thinly sliced
1 garlic clove, minced
1 tablespoon butter or stick
margarine
4 bone-in pork loin chops,
trimmed
1 (8 ounce) can tomato sauce
1/4 cup dry white wine or chicken
broth
1 teaspoon dried oregano
1/8 teaspoon pepper

Directions

In a large nonstick skillet, saute onion and garlic in butter until tender. add pork chops; brown on both sides. In a small bowl, combine the tomato sauce, wine or broth, oregano and pepper; pour over chops. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until tender.

Sun-Dried Tomato Hummus

Ingredients

- 4 cloves garlic
- 1 teaspoon salt
- 3 tablespoons tahini paste
- 1/4 cup fresh lemon juice
- 2 (15.5 ounce) cans garbanzo beans, drained
- 1/2 cup olive oil
- 1/2 cup oil-packed sun-dried tomatoes, drained
- 1/4 cup finely shredded fresh basil
- 2 tablespoons olive oil
- 1/8 teaspoon paprika (optional)

Directions

Place garlic, salt, tahini, and lemon juice into a food processor; process until smooth. Pour in the garbanzo beans and 1/2 cup olive oil; process until smooth again, scraping the sides of the bowl occasionally. Once smooth, add the sun-dried tomatoes, and pulse until they have been chopped to very small pieces and are incorporated into the hummus. Finally, add the basil, and pulse a few times until mixed in.

Spread the hummus into a shallow serving dish, and make a few decorative grooves on top. Refrigerate at least 1 hour, then drizzle with 2 tablespoons olive oil and sprinkle with paprika before serving.

Okra and Tomatoes

Ingredients

2 slices bacon
1 pound frozen okra, thawed and sliced
1 small onion, chopped
1/2 green bell pepper, chopped
2 celery, chopped
1 (14.5 ounce) can stewed tomatoes
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Remove bacon from pan and saute okra, onion, pepper and celery until tender. Add tomatoes, salt and pepper and cook until well blended.

Garnish with crumbled bacon, if desired.

Chicken Penne with Asparagus, Sun-dried

Ingredients

1 (12 ounce) package uncooked penne pasta
2 tablespoons olive oil
2 cups cooked, shredded chicken
salt and black pepper to taste
1 pinch garlic salt, or to taste
2 tablespoons minced garlic
1 small onion, diced
1 bunch fresh asparagus, trimmed and cut into 2-inch pieces
3 ounces chopped sun-dried tomatoes (not oil-packed)
2/3 cup reduced-sodium beef broth
1 (14 ounce) can artichoke hearts, drained and quartered
2 tablespoons butter
1 tablespoon grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a rolling boil. Cook the penne pasta uncovered in the boiling water, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain, set aside, and keep warm.

Heat the olive oil in a large skillet over medium-high heat; add the chicken to the skillet and season with salt, pepper, and garlic salt. Cook and stir for about 2 minutes; remove the chicken and set aside. Cook and the garlic and onion in the oil remaining in the skillet until the onion becomes translucent, about 3 minutes. Stir in the asparagus, sun-dried tomatoes, and beef broth; reduce heat to medium-low. Cook until the asparagus is bright green and starting to become tender, about 5 minutes. Return the chicken to the skillet and stir in the artichoke hearts. Cook and stir until hot, about 3 minutes.

Gently fold the pasta into the chicken and vegetables, cover the skillet, and turn off the heat. Allow the mixture to sit until the pasta has absorbed any excess broth, about 5 minutes. Mix butter into the pasta mixture until butter melts and coats the pasta; sprinkle with Parmesan cheese to serve.

Byrdhouse Blistered Cherry Tomatoes

Ingredients

2 teaspoons butter
1 teaspoon dried basil
1 pint cherry tomatoes
1/2 teaspoon white sugar
salt and pepper to taste

Directions

Melt butter in a skillet over medium-high heat. Add the cherry tomatoes, basil, and sugar. Cook for about 30 seconds, then season to taste with salt and pepper. Continue cooking for a few seconds more until the tomatoes have just started to blister.

Fresh Mozzarella, Basil and Tomato on Town

Ingredients

2 cups seeded and finely chopped tomatoes
8 ounces fresh mozzarella cheese, cut into 1/4-inch pieces
1/4 cup slivered fresh basil
2 tablespoons sliced green onions
1/2 teaspoon coarse ground black pepper
1/8 teaspoon salt
3 tablespoons sun-dried tomato salad dressing
48 KEEBLER® TOWN HOUSE TOPPERS® Original Crackers

Directions

In medium bowl toss together tomatoes, cheese, basil, onions, pepper and salt. Drizzle with salad dressing. Toss to coat. Serve with crackers.

Tomato Juice Spaghetti Sauce

Ingredients

2 tablespoons olive oil
1 large onion, chopped
6 cloves garlic, chopped
1/2 teaspoon ground allspice
1 pinch ground cloves
1/4 teaspoon cayenne pepper, or
to taste
1 1/2 fluid ounces white wine
2 (46 fluid ounce) cans tomato
juice
3 (6 ounce) cans tomato paste
1 tablespoon white sugar
1 teaspoon dried oregano
salt and pepper to taste

Directions

Heat oil in a large pot over medium heat. Saute onions and garlic until lightly browned. Season with allspice, cloves and cayenne. Stir in wine, and cook until liquid is reduced. Add tomato juice, tomato paste and sugar. Season with oregano, salt and pepper; bring to a boil. Reduce heat, and simmer 90 minutes, or until thickened.

Chinese Tomato and Egg

Ingredients

1/2 pound boneless pork loin, cut into thin strips
2 tablespoons soy sauce
1 tablespoon brandy
1 teaspoon white sugar
1 tablespoon cornstarch
4 eggs
2 teaspoons salt
1/2 cup canola oil, divided
8 large tomatoes, cut into chunks
1 teaspoon white sugar
2 bunches green onions, chopped

Directions

Mix together the pork, soy sauce, brandy, 1 teaspoon sugar, and cornstarch in a bowl, then cover with plastic wrap, and marinate in the refrigerator 4 to 6 hours.

Beat the eggs together with the salt, and set aside. Heat half of the oil in a wok over medium-high heat. Pour in the eggs, and cook until they just begin to coagulate, but are still very raw. Remove from the wok and set aside. Heat the remaining vegetable oil in the wok over high heat. Stir in the tomatoes and remaining 1 teaspoon of sugar. Cover, and allow to simmer until the tomatoes have softened, about 7 minutes.

Mash the tomatoes until the mixture resembles a chunky soup. Stir in the marinated pork, and cook 3 to 4 minutes until the pork is no longer pink in the center. Gently fold in the eggs and green onions. Continue cooking uncovered 2 minutes more to cook the eggs.

Feta and Slow-Roasted Tomato Salad with French

Ingredients

12 cherry tomatoes
salt and black pepper to taste
1/4 cup olive oil
1 bay leaf, crumbled
1/4 cup pine nuts
2/3 pound thin green beans, trimmed
1 (5 ounce) package arugula leaves
6 fresh basil leaves, torn into pieces

1 tablespoon red wine vinegar
2 tablespoons whole-grain mustard
2 cloves garlic, minced
1/2 teaspoon honey
1/4 cup olive oil

6 ounces crumbled feta cheese

Directions

Preheat an oven to 225 degrees F (110 degrees C).

Slice the cherry tomatoes in half, and arrange them, cut sides up, on a baking sheet. Sprinkle them with salt, pepper, and the bay leaf; drizzle with 1/4 cup olive oil.

Bake the tomatoes until they are shriveled and dry on the outside, but a little moist inside, about 2 hours.

Toast the pine nuts in a small pan over medium-low heat, gently shaking the pan as they toast, until beginning brown and fragrant, 2 to 3 minutes; set aside.

Bring a saucepan of water to a boil; cook the green beans in the boiling water until bright green but still crisp, about 3 minutes. Drain and rinse immediately with cold water.

Combine the roasted tomatoes, toasted pine nuts, green beans, arugula, and basil in a salad bowl. Whisk together the red wine vinegar, mustard, garlic, honey, and 1/4 cup olive oil in a bowl, and pour the dressing over the salad. Stir in the crumbled feta cheese just before serving.

Pasta with Tomato and Bacon

Ingredients

5 slices bacon
1 onion, chopped
2 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes
8 ounces spaghetti
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 1/2 teaspoons dried parsley
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

In a large skillet over medium heat, cook bacon until crisp. Remove from pan, break into 1/2 inch pieces, and set aside. Drain bacon grease, and return pan to heat. Saute onions over medium heat until tender. Stir in garlic and cook 1 minute more. Stir in bacon and tomatoes. Cover, reduce heat and simmer 15 to 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir basil, oregano and parsley into tomato sauce. Add salt and pepper to taste. Cook 5 minutes more. Toss with hot pasta. Top with grated Parmesan cheese when serving.

Slow-Roasted Tomatoes

Ingredients

16 plum tomatoes, halved
lengthwise
1/4 cup grated Parmesan cheese
1 tablespoon dried oregano
1 teaspoon sugar
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons olive oil

Directions

Remove tomato seeds with a spoon. Place tomatoes, cut side up, on baking sheets coated with nonstick cooking spray. Sprinkle with cheese, oregano, sugar, salt and pepper; drizzle with oil. Bake at 250 degrees F for 2 hours.

Squash with Tomato and Feta Cheese

Ingredients

2 cups peeled and cubed acorn squash
2 eggs
1/3 cup heavy cream
2 green onions, chopped
1/4 green bell pepper, diced
1 cup dry bread stuffing mix
1/4 cup grated Parmesan cheese
1 teaspoon salt
1/2 teaspoon cracked black peppercorns
1 sprig fresh rosemary
2 tablespoons crumbled feta cheese
2 roma (plum) tomatoes, thinly sliced
cracked black pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

In a steamer basket over boiling water, steam the squash 10 minutes, or until tender. Remove from heat, and mash with a fork.

In a medium bowl, blend the eggs and heavy cream. Mix in the squash, 3/4 of the green onions, green bell pepper, dry stuffing mix, and Parmesan cheese. Season with salt and pepper. Transfer to the prepared casserole dish. Press the rosemary sprig into the center of the mixture. Top with feta cheese, tomato slices, and remaining green onions. Season with pepper.

Bake 45 minutes in the preheated oven, until lightly browned. Discard rosemary sprig before serving.

Tomato, Prosciutto & Fresh Mozzarella Salad

Ingredients

1 (5 ounce) package DOLE® Organic Spring mix with Herbs or Baby Lettuces
1 cup yellow and red pear or cherry tomatoes, halved
1 1/2 ounces prosciutto, chopped
4 ounces fresh mozzarella cheese, drained and torn into bits or regular mozzarella cheese, cut into julienne strips
1 cup sliced DOLE® Red Onion
1 cup croutons
1/4 cup prepared balsamic vinaigrette dressing

Directions

Combine salad blend, tomatoes, prosciutto, cheese, onion and croutons in large bowl.

Pour vinaigrette over salad; toss to evenly coat.

Tomato Pepper Steak

Ingredients

1 1/2 pounds (1/2 inch thick) beef round steak
1 tablespoon cooking oil
1 cup beef broth
2 celery ribs, chopped
1 garlic clove, minced
3 tablespoons soy sauce
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon pepper
1 (14.5 ounce) can diced tomatoes, undrained
2 medium green peppers, julienned
1 medium onion, cut into thin wedges
1 cup sliced fresh mushrooms
2 tablespoons cornstarch
3/4 cup cold water
Hot cooked rice

Directions

Cut beef into 3-in. x 1/4-in. strips. Heat oil in a large skillet; brown beef over medium-high heat. Add broth, celery, garlic, soy sauce, ginger, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 55-60 minutes or until the meat is tender. Add tomatoes, peppers and onion; bring to a boil. Reduce heat; cover and simmer for 5 minutes. Add mushrooms; cover and simmer for 5 minutes or until vegetables have reached desired tenderness. Combine cornstarch and water until smooth; add to pan. Bring to a boil; cook and stir for 2 minutes. Serve over rice.

Gnocchi with Cherry Tomato Sauce

Ingredients

1 tablespoon olive oil
1 large red onion, finely chopped
1 clove garlic, minced
1/2 minced red chile pepper
2 pints cherry tomatoes, quartered
1 1/2 cups canned crushed tomatoes
1 cup chopped fresh basil
2/3 cup kalamata olives, sliced
1 (16 ounce) package fresh gnocchi
1/4 cup grated Parmesan cheese

Directions

Heat olive oil in a large saucepan over medium heat. Stir in the onion, garlic, and chile pepper; cook until the onion has softened and turned translucent, about 5 minutes. Increase heat to medium-high, and stir in the cherry tomatoes. Cook until the tomatoes have lost their form and are beginning to make a sauce, about 5 minutes. Stir in the crushed tomatoes, bring to a simmer, then reduce heat to medium-low and cook for 10 minutes.

While the sauce is simmering, bring a large pot of lightly salted water to a boil over high heat. Add the fresh gnocchi, and cook until the gnocchi float to the surface, 2 to 3 minutes. Gently strain out the gnocchi and place into a serving dish.

Stir the basil and olives into the simmering sauce, and cook for one minute. Pour the sauce over the drained gnocchi and sprinkle with Parmesan cheese to serve.

Sun-dried Tomatoes II

Ingredients

24 cherry tomatoes

Directions

Cut each tomato in half through the middle, not the ends. Put the tomato halves in a food dehydrator, cut side up. Dry for at least 12 hours. When the tomatoes are totally dry and firm, put them in a plastic bag, and store in the freezer.

Easy Tomato Sauce

Ingredients

4 tablespoons olive oil
1 onion, chopped
3 tomatoes, chopped
1 tablespoon tomato puree
salt and pepper to taste

Directions

In a large skillet over medium heat, cook onion in olive oil until translucent. Stir in tomatoes, cook until juice begins to thicken. Stir in puree, salt and pepper. Reduce heat and simmer 15 minutes more, until rich and thick.

Lobster Ravioli in Tomato Cream Sauce with

Ingredients

For the Shrimp Stock:

1/2 pound unpeeled large shrimp
1 yellow onion, quartered
2 stalks celery with leaves, cut into pieces
1 lemon, halved
1 tablespoon dried basil
1 tablespoon dried oregano
1 tablespoon dried thyme
2 tablespoons whole black peppercorns
1/2 cup chopped fresh flat-leaf parsley
3 cups water

For the Sauce:

1 tablespoon unsalted butter
1 shallot, minced
2 cloves garlic, minced
2 teaspoons lemon zest
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 cup white wine
1 cup canned petite diced tomatoes
1/2 cup heavy cream
salt and freshly ground black pepper to taste
16 lobster ravioli

For Garnish:

1 tablespoon chopped fresh flat-leaf parsley
1 teaspoon lemon zest

Directions

Peel and devein the shrimp, reserving the shells and heads. Chop the shrimp into bite-size pieces.

To make the shrimp stock, combine the shrimp shells and heads, onion, and celery in a large pot. Squeeze the lemon juice into the pot, then add the lemon halves as well. Add the dried basil, oregano, thyme, peppercorns, 1/2 cup parsley, and 3 cups of water. Cover the pot and bring to a boil. Reduce heat and simmer, uncovered, for 1 hour, skimming away any foam or impurities that have risen to the surface. Strain the shrimp stock and set aside.

Heat the butter in a large skillet over medium heat. Cook the shrimp pieces until pink and almost cooked through, 1 to 2 minutes. Remove and set aside. Add the shallots to the pan; cook and stir until the shallots have softened and turned translucent, about 5 minutes.

Stir in the garlic, lemon zest, salt, and ground pepper. Cook for thirty seconds, then add the white wine. Bring to a boil and cook until the white wine is reduced by half, about 5 minutes. Add the shrimp stock to the pan, bring it to a boil, and simmer until the sauce is reduced by half, about 15 minutes.

Meanwhile, fill a large pot with heavily salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in ravioli, and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 3 to 4 minutes. Drain well, reserving a little pasta-cooking water to thin the sauce, if necessary.

Stir the diced tomatoes and cream into the shrimp sauce and heat through. Return the shrimp to the pan, taste the sauce, and season to taste with salt and pepper. Fold the ravioli into the sauce.

Place four ravioli onto each of four warmed pasta bowls or plates and top with sauce. Garnish the pasta with chopped parsley and lemon zest.

Old-Fashioned Macaroni, Tomato, and Cheese

Ingredients

3 cups elbow macaroni
3 tablespoons butter, melted
2 cups shredded sharp Cheddar cheese
1 (14.5 ounce) can petite diced tomatoes in juice
3 large eggs
2 1/2 cups milk
1 (4 ounce) package cream cheese, softened
1/3 cup grated Parmesan cheese
1 teaspoon brown mustard
2 dashes hot sauce (such as Tabasco®)
1/2 cup chopped fresh parsley
1/4 teaspoon ground nutmeg
1 tablespoon ground black pepper
1 teaspoon salt
1/4 teaspoon paprika, or to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare an 8 quart baking dish with cooking spray.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Pour into the prepared baking dish and add the butter, Cheddar cheese, and diced tomatoes; stir.

Combine the eggs, milk, cream cheese, Parmesan cheese, brown mustard, hot sauce, parsley, nutmeg, pepper, and salt in a food processor; pulse until smooth; pour over the macaroni. Sprinkle paprika over everything.

Bake in the preheated oven until the middle is set, 45 to 50 minutes.

Baked Shrimp with Feta and Tomato

Ingredients

1/4 cup butter
1 tablespoon minced garlic
1 1/2 pounds large shrimp, peeled and deveined
1/4 teaspoon crushed red pepper flakes
3/4 teaspoon dried oregano
Salt to taste
1/4 cup chopped fresh parsley
3/4 cup dry vermouth
1 (14.5 ounce) can diced tomatoes
4 ounces crumbled feta

Directions

Preheat oven to 350 degrees F (175 degrees C).

Put the butter and garlic into a large skillet, and place over medium-high heat. Once the butter has melted and the garlic begins to sizzle, stir in the shrimp, red pepper flakes, and oregano. Cook until the shrimp are firm and opaque, about 5 minutes. Season with salt, then stir in the chopped parsley, and pour into a casserole dish.

Pour vermouth into the skillet, and simmer until reduced by half. Add chopped tomatoes and continue cooking until heated through. Spoon tomato mixture on top of the shrimp and sprinkle with crumbled feta cheese.

Bake in preheated oven until the cheese softens and turns golden brown, 15 to 20 minutes.

Tomato Soup Cake I

Ingredients

1 (10.75 ounce) can condensed tomato soup
1 teaspoon baking soda
1 cup white sugar
1 egg
1/3 cup butter
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 1/2 cups self-rising flour
1 cup raisins

Directions

Combine the tomato soup and the soda in a bowl, and let it stand.

Cream sugar, egg, butter, salt, cinnamon, and cloves. Mix in tomato soup and soda mixture, and then flour. Stir in the raisins, and pour the batter in a greased baking dish.

Bake at 325 degrees F (165 degrees C) for 1 hour, or until done. Cool the cake, and top with cream cheese icing.

Sun-dried Tomato and Blue Cheese Burgers

Ingredients

3 pounds uncooked lean ground beef
1 cup diced sun-dried tomatoes
4 ounces blue cheese
1/2 cup minced fresh chives
1 tablespoon steak sauce
1/4 teaspoon hot pepper sauce
1/4 tablespoon Worcestershire sauce
1 teaspoon coarsely ground black pepper
1 1/2 teaspoons salt
1 teaspoon dry mustard
12 hamburger rolls

Directions

In a large bowl, mix the ground beef, sun-dried tomatoes, blue cheese, chives, steak sauce, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover and refrigerate for two hours.

Preheat an outdoor grill for high heat. Gently form mixture into twelve equally-sized patties.

Grill burgers for five minutes per side, or to desired doneness. Serve on rolls.

Father-in-Law's Scallops with Sun-Dried

Ingredients

4 slices double smoked bacon
1 1/2 tablespoons olive oil
12 large scallops, patted dry
1/2 cup dry white wine
3 tablespoons sun-dried tomatoes
packed in oil, drained and thinly
sliced
1/4 cup heavy cream
2 tablespoons butter, at room
temperature
2 teaspoons minced garlic
1 (8 ounce) package angel hair
pasta
salt and black pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon, and set aside.

Bring a large pot of lightly salted water to a boil for the pasta. While water is coming to a boil, heat olive oil in a large, heavy skillet over high heat, and pan-fry the scallops until browned and opaque, about 2 minutes per side. Remove scallops to a plate.

Stir the angel hair pasta into the boiling water, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink, and divide the hot pasta between 4 plates.

Pour white wine and sun-dried tomatoes into the skillet, and scrape up and dissolve any browned flavor bits left in the pan. Stir in the cream, bring to a boil over medium heat, reduce heat, and simmer until thickened, about 2 minutes. Remove the pan from the heat, and add the butter and garlic. Whisk the butter into the sauce, return the scallops to the pan, and cover with sauce.

Spoon scallops and sauce over the pasta, sprinkle with chopped bacon, and season to taste with salt and pepper.

Chicken Tortellini Soup With Zucchini and

Ingredients

1 recipe Fast Chicken Soup Base
1 (9 ounce) package refrigerated
small cheese tortellini
1 (14.5 ounce) can diced tomatoes
2 medium zucchini, diced
1 teaspoon dried basil
1/2 cup chopped fresh parsley
Salt and freshly ground black
pepper

Directions

Prepare Fast Chicken Soup Base. Bring to a simmer.

Add these, then simmer until tender, 10-20 minutes: 1 9-ounce package refrigerated small cheese tortellini; 1 14.5-ounce can diced tomatoes; 2 medium zucchini, diced; 1 tsp. dried basil.

Before removing from heat, stir in: 1/2 cup chopped fresh parsley.

Final touch: Add salt and pepper, to taste.

Summer Tomato Salad

Ingredients

1 pint cherry tomatoes, halved
1 pint yellow pear tomatoes,
halved
1/4 cup chopped green onions
1 clove garlic, minced
1/4 cup chopped fresh basil
1/4 cup chopped cilantro
freshly ground black pepper to
taste
ground red pepper to taste
salt to taste

Directions

In a bowl, toss the cherry tomatoes, yellow pear tomatoes, green onions, garlic, basil, cilantro, black pepper, red pepper, and salt. Refrigerate 30 minutes and toss again before serving.

Bow Ties with Sausage, Tomatoes and Cream

Ingredients

1 (12 ounce) package bow tie pasta
2 tablespoons olive oil
1 pound sweet Italian sausage, casings removed and crumbled
1/2 teaspoon red pepper flakes
1/2 cup diced onion
3 cloves garlic, minced
1 (28 ounce) can Italian-style plum tomatoes, drained and coarsely chopped
1 1/2 cups heavy cream
1/2 teaspoon salt
3 tablespoons minced fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Heat oil in a large, deep skillet over medium heat. Cook sausage and pepper flakes until sausage is evenly brown. Stir in onion and garlic, and cook until onion is tender. Stir in tomatoes, cream, and salt. Simmer until mixture thickens, 8 to 10 minutes.

Stir cooked pasta into sauce, and heat through. Sprinkle with parsley.

Creamy Shrimp Alfredo with Tomato and Basil

Ingredients

2 tablespoons olive oil
1 medium onion, finely chopped
1 rib celery, finely chopped
1 medium red bell pepper, chopped
2 cloves garlic, finely chopped
1 (13.75 ounce) can low sodium chicken broth
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1 pound fresh or frozen medium shrimp, peeled and deveined
Hot pepper sauce to taste
1 (16 ounce) box fettuccine, cooked and drained

Directions

Heat olive oil in deep 12-inch skillet over medium-high heat and cook onion, celery, red pepper and garlic 5 minutes or until vegetables are tender. Stir in broth and bring to a boil over high heat. Reduce heat to low and simmer 5 minutes. Stir in sauces. Simmer, stirring occasionally, 15 minutes.

Stir in shrimp and cook, stirring occasionally, 3 minutes or until shrimp turn pink. Stir in hot pepper sauce. Serve shrimp mixture over hot fettuccine.

Easy Tomato and Eggplant Soup

Ingredients

2 (10.75 ounce) cans condensed tomato soup
2 medium eggplants
1/2 cup chicken broth

Directions

Cook eggplants at 350 degrees F (175 degrees C) for 30-40 minutes until soft. Scoop out insides and puree eggplant.

Stir tomato soup and pureed eggplant together and bring to a boil. Simmer for 5 minutes and add chicken broth to thin soup to taste.

Tomato, Basil, Pine Nut Dressing

Ingredients

1 cup olive oil
1/2 cup balsamic vinegar
1/2 cup sun-dried tomatoes,
chopped
1/2 cup fresh basil leaves, sliced
1/3 cup pine nuts, chopped
2 tablespoons water
1/8 teaspoon white sugar

Directions

In a bowl, mix the olive oil, balsamic vinegar, sun-dried tomatoes, basil, pine nuts, water, and sugar. Cover, and refrigerate 8 hours, or overnight.

Tomato Bread II

Ingredients

2 cloves garlic
1/3 cup pine nuts
2 1/2 cups all-purpose flour
1 1/4 teaspoons salt
2 teaspoons baking powder
1/3 cup sun-dried tomatoes
packed in oil, drained and diced
1 bunch green onion, chopped
5 ounces provolone cheese,
shredded
2 teaspoons fresh rosemary
3/4 teaspoon coarsely ground
black pepper
2 tablespoons shortening
2 tablespoons white sugar
2 eggs
1 1/4 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a small sauce pan, cover the unpeeled garlic cloves with water. Bring to a boil and cook garlic cloves for 15 minutes; drain, cool, mash and set aside.

Place the pine nuts on a baking sheet and toast at 350 degrees F (175 degrees C) until golden, about 10 minutes; cool and set aside.

In a large mixing bowl, sift together the flour, salt and baking powder. Add the chopped sun-dried tomatoes, green onions, shredded Provolone, rosemary, black pepper and toasted pine nuts.

In a medium mixing bowl, cream together the shortening and the sugar. Mix in the eggs, mashed garlic, reserved oil from the tomatoes and buttermilk.

Add the shortening/buttermilk mixture to the flour mixture and stir well to combine. Pour the batter into the prepared loaf pan.

Bake for 45 to 50 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Cool in the pan for 5 minutes and then turn onto a wire rack to cool completely.

Tomato Raita (Yogurt)

Ingredients

- 1 teaspoon olive oil
- 1 teaspoon split Bengal gram (chana dal)
- 1 teaspoon mustard seeds
- 1/8 teaspoon asafoetida powder
- 2 tomatoes, chopped
- 1 green chile pepper, chopped
- 2 cups plain yogurt
- 1 teaspoon salt
- 1 tablespoon chopped cilantro

Directions

Heat the olive oil in a skillet over medium heat; fry the chana dal, mustard seeds, and asafoetida powder in the hot oil until the mustard seeds pop and the chana dal turns golden brown, 2 to 3 minutes. Stir the tomatoes and green chile pepper into the mixture; cook until the tomatoes are tender, about 7 minutes. Remove from heat and allow to cool for a few minutes; stir the yogurt and salt into the mixture. Garnish with cilantro to serve.

Salmon with Pineapple Tomato Salsa

Ingredients

1/4 cup fresh lime juice
1/4 cup extra virgin olive oil
2 tablespoons soy sauce
3 tablespoons shallots, chopped
1 teaspoon sugar
1/2 cup diced pineapple
2 large plum tomatoes, diced
1/4 cup chopped fresh basil
salt and pepper to taste
4 (6 ounce) fillets salmon
1/2 cup chicken broth
lemon pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Whisk together lime juice, olive oil, soy sauce, shallots, and sugar. Stir in the pineapple, tomatoes, and basil. Season with salt and pepper. Cover, and refrigerate. Remove from refrigerator 10 to 15 minutes before serving.

Place salmon in a 9x13-inch pan. Pour chicken broth over the top, and sprinkle with lemon pepper.

Bake in a preheated oven until fish flakes easily with a fork, about 30 to 40 minutes. Serve with salsa on the side.

Angel Hair with Feta and Sun-Dried Tomatoes

Ingredients

1 (16 ounce) package angel hair pasta
1/4 cup olive oil
4 cloves garlic, crushed
3 ounces sun-dried tomatoes, softened and chopped
1 (8 ounce) package tomato basil feta cheese, crumbled
1 cup grated Parmesan cheese
1 bunch fresh cilantro, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until done; drain. Return pasta to the pot.

Mix in olive oil, garlic, tomatoes, feta, and Parmesan cheese. Stir in cilantro and season with salt and pepper. Serve warm.

Cream of Tomato Soup

Ingredients

2 tablespoons butter
1 onion, chopped
2 tablespoons all-purpose flour
1 quart tomato juice
salt to taste
2 cups milk

Directions

In a Dutch oven, over medium heat, saute onions in butter until translucent. Remove from the heat. Stir in the flour so that no lumps remain, then slowly whisk in the tomato juice. Return to the heat and add salt to taste. Cook until just boiling but turn off the heat before it boils. Let cool 10 minutes then slowly stir in milk. Serve immediately.

Marinated Tomato Salad

Ingredients

5 medium tomatoes, sliced
1/4 pound fresh mushrooms,
sliced
3/4 cup vegetable oil
1/4 cup red wine vinegar
3 garlic cloves, minced
1 tablespoon minced fresh parsley
1/2 teaspoon salt

Directions

In a large shallow dish, layer the tomatoes and mushrooms. In a bowl, whisk the oil, vinegar, garlic, parsley and salt. Pour over vegetables. Cover and refrigerate for at least 4 hours, turning occasionally. Serve with a slotted spoon.

Sayguh's Spicy Olive Oil, Tomato and Lime Pasta

Ingredients

1/2 cup olive oil
1 pint grape tomatoes, halved
1 small tomato, chopped
2 limes, halved
2 teaspoons chili flakes
1/3 teaspoon ground black pepper
salt to taste

Directions

Heat the olive oil in a saucepan over medium-low heat for about 5 minutes. Add the grape tomatoes and chopped tomato to the hot oil. Squeeze the limes over the tomatoes and add the lime halves to the pan. Season with the chili flakes, pepper, and salt. Allow the mixture to simmer until it thickens, about 30 minutes.

Colene's Easy Tomato Vegetable Soup

Ingredients

1 (32 fluid ounce) bottle tomato juice
1 (16 ounce) package frozen mixed vegetables
2 cups water
1 pinch dried oregano
salt and pepper to taste

Directions

In a large pot over medium heat combine the tomato juice, water, mixed vegetables, oregano or Italian spices and salt and pepper to taste. Allow to simmer for 30 minutes.

Tomato and Beef Soup

Ingredients

2 (14.5 ounce) cans beef broth
2 celery ribs, chopped
2 large carrots, sliced
1 medium onion, chopped
2 garlic cloves, minced
1 (46 fluid ounce) bottle V-8 juice
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 (6 ounce) can Italian tomato paste
2 tablespoons sugar
1 tablespoon dried oregano
1 1/2 teaspoons beef bouillon granules
1 teaspoon pepper
1/2 teaspoon dried basil
1/4 teaspoon garlic powder
2 cups cubed cooked beef
2 cups small pasta shells, cooked and drained

Directions

In a Dutch oven, combine the broth, celery, carrots, onion and garlic; bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until the vegetables are crisp-tender. Stir in the next nine ingredients. Cover and simmer for 10 minutes. Add beef and pasta; heat through.

Minute Tomato Soup with Tortellini

Ingredients

2 (10.75 ounce) cans condensed tomato soup
1 teaspoon dried oregano
1 tablespoon dried basil
1 teaspoon dried parsley
3/4 teaspoon ground black pepper
4 1/2 ounces fresh tortellini pasta

Directions

Prepare soup in a medium saucepan according to package directions. Add the oregano, basil, parsley and ground black pepper, stirring well, over medium heat. Simmer for 5 minutes, reduce heat to low and add the tortellini. Continue to simmer for 5 more minutes, or until tortellini is cooked.

Stewed Tomato Pasta

Ingredients

2 (14.5 ounce) cans Italian stewed tomatoes, undrained
1 (14.5 ounce) can chicken broth
2 tablespoons vegetable oil
1 teaspoon Italian seasoning
1 (12 ounce) package spiral pasta

Directions

In a large saucepan or Dutch oven, combine the tomatoes, broth, oil and Italian seasoning; bring to a boil. Add pasta. Reduce heat; cover and simmer for 16-18 minutes or until pasta is tender, stirring occasionally.

Zucchini Tomato Soup II

Ingredients

1 pound zucchini, sliced
2 teaspoons salt
2 tablespoons vegetable oil
2 onions, chopped
2 cloves garlic, minced
4 cups chicken broth
1 large tomato, chopped
2 teaspoons lemon juice
1/2 teaspoon white sugar
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
1/4 teaspoon ground nutmeg
1/4 teaspoon Worcestershire sauce
1/4 teaspoon hot pepper sauce
salt and pepper to taste

Directions

In a large colander, sprinkle salt over zucchini slices. Let stand 30 minutes to drain then pat dry.

In a stockpot, heat vegetable oil over medium high heat. Sautee zucchini onion and garlic in the hot oil for about 10 minutes or until onions are translucent. Stir in the chicken broth and tomato; simmer for 20 minutes. Remove the vegetables from the broth using a slotted spoon and puree them in a blender or food processor.

Return the pureed vegetables to the stockpot and stir in the lemon juice, sugar, oregano, basil, parsley and nutmeg. Season with Worcestershire sauce, hot pepper sauce and salt and pepper to taste. Simmer for an additional 5 minutes.

Tomato Basil Bread

Ingredients

1 (8 ounce) can tomato sauce
1/4 cup water (70 to 80 degrees F)
2 tablespoons nonfat dry milk powder
2 tablespoons olive or vegetable oil
1 tablespoon sugar
1 1/2 teaspoons salt
1 1/2 teaspoons dried minced onion
1 1/2 teaspoons dried basil
1 teaspoon dried marjoram
1 teaspoon dried thyme
3 cups all-purpose flour
1 3/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in the order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Roasted Red Pepper and Tomato Soup

Ingredients

1 teaspoon olive oil
1 onion, chopped
2 cloves garlic, minced
3 red bell peppers
4 large tomatoes - peeled, seeded and chopped
1 1/2 teaspoons dried thyme
2 teaspoons paprika
1/8 teaspoon white sugar
6 cups chicken broth
salt and pepper to taste
1 pinch ground cayenne pepper
1 dash hot pepper sauce
2 tablespoons butter
1 1/2 tablespoons all-purpose flour
6 tablespoons sour cream

Directions

Roast peppers: rub oil on peppers and put them under the broiler until blackened, turn to get all sides. Put into paper bag and seal. Let rest for 15 minutes, then peel will come right off and core and seeds will fall out. Chop peppers. Reserve one chopped pepper; set aside.

Heat olive oil over moderate heat. Add onion and garlic and cook until soft but not brown, about 5 minutes. Stir in tomato, bell peppers (except reserved), thyme, paprika, and sugar. Cook over medium-low heat until all the tomato juices have evaporated, about 25 minutes.

Stir in chicken stock, salt and pepper, cayenne pepper, and hot sauce (if using). Bring to boiling, lower heat, and simmer, partially covered, for 25 minutes or until vegetables are tender.

Strain soup, reserving broth. Place solids in food processor or blender, and process until fairly smooth. Add puree back into broth.

Melt butter and stir in the flour, cook for 1 minute. Stirring slowly, add the broth/vegetable mixture. Add reserved chopped pepper and bring to boiling. Lower heat and simmer 10 minutes.

Ladle into bowls and add 1 tablespoon of sour cream to each bowl. For a lighter soup, this is also delicious without the sour cream.

White Bean, Tomato, and Avocado Salad

Ingredients

1 (14 ounce) can cannellini beans,
drained and rinsed
1 pint grape tomatoes, halved
1 large avocado - peeled, pitted,
and cut into chunks
4 green onions, thinly sliced
2 tablespoons olive oil
2 tablespoons lemon juice
kosher salt and ground black
pepper to taste

Directions

Place the beans, tomatoes, avocado, and green onions into a mixing bowl. Drizzle with the olive oil and lemon juice; season with salt and pepper to taste. Gently toss until combined. Serve immediately or chill overnight.

Turkey Tomato Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
2 teaspoons sesame seeds
1/4 cup reduced-fat mayonnaise
1/4 teaspoon grated lemon peel
1 cup (4 ounces) shredded reduced-fat Mexican-blend cheese
1 teaspoon dried basil
1/4 pound thinly sliced deli turkey, julienned
3 bacon strips, cooked and crumbled
2 small tomatoes, thinly sliced
1 cup shredded reduced-fat Swiss cheese
2 tablespoons thinly sliced green onions

Directions

Unroll the pizza crust onto a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Flatten dough and build up edges slightly. Prick dough several times with a fork; sprinkle with sesame seeds. Bake at 425 degrees F for 10-12 minutes or until lightly browned.

Combine the mayonnaise and lemon peel; spread over crust. Sprinkle with Mexican or mozzarella cheese and basil. Top with turkey, bacon, tomatoes and Swiss cheese. Bake for 7-9 minutes or until the crust is golden brown and cheese is melted. Sprinkle with onion.

Tomato Mac 'n' Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1 cup Prego® Traditional Italian
Sauce
1/3 cup milk
4 cups cooked elbow pasta
grated Parmesan cheese

Directions

Mix soup, pasta sauce, milk and pasta in saucepan. Heat through.
Serve with cheese.

Meaty Tomato Soup

Ingredients

1 (28 ounce) can diced tomatoes, undrained
2 (8 ounce) cans tomato sauce
2 cups water
1/2 pound ground beef, cooked and drained
1/2 pound bulk pork sausage, cooked and drained
2 tablespoons dried minced onion
2 chicken bouillon cubes
3/4 teaspoon garlic salt
3/4 cup uncooked elbow macaroni
Shredded Cheddar cheese

Directions

In a slow cooker, combine the first eight ingredients; mix well. Cover and cook on low for 8 hours. Add macaroni and mix well. Cover and cook 15 minutes longer or until macaroni is tender. Garnish with cheese if desired.

Red Pepper and Tomato Soup

Ingredients

2 (10 ounce) cans condensed tomato soup
1 1/2 cups water
1 cup tomato juice (such as Mott's®)
1/3 cup minced chives
1/4 teaspoon garlic, minced
1/4 pinch cayenne pepper (optional)
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 teaspoon dried oregano
1/2 teaspoon dried basil
1 teaspoon paprika
1/2 cup diced tomatoes
1/2 cup diced red bell pepper

Directions

Combine the tomato soup and the water in a large sauce pot; simmer, stirring occasionally, for 5 minutes. Add the tomato juice, chives, garlic, cayenne, rosemary, thyme, oregano, basil, and paprika to the pot. Simmer soup for 25 minutes, stirring occasionally.

Stir in the diced tomatoes and red peppers. Simmer until peppers are soft, about 10 minutes.

Sun-Dried Tomato and Pesto Cheese Spread

Ingredients

4 cloves garlic, peeled
1 1/2 cups fresh basil leaves
1 teaspoon fresh lemon juice
1/4 cup pine nuts
2 tablespoons extra virgin olive oil
2 2/3 cups softened cream cheese
1/4 cup freshly grated Parmesan cheese
1 1/3 cups sun-dried tomatoes, packed in oil, drained
1/3 cup tomato paste
3/4 cup butter
salt and pepper to taste

Directions

Chop the garlic in a food processor. Mix in basil, lemon juice, pine nuts and olive oil. Process until well blended. Mix in 1/3 cup cream cheese and Parmesan cheese. Blend using pulse setting until almost smooth. Transfer the mixture to a medium bowl.

Coarsely chop sun-dried tomatoes in the food processor. Mix in tomato paste and 1/3 cup cream cheese. Blend until smooth.

Place 2 cups cream cheese and butter in a medium bowl. Using an electric mixer, beat until fluffy. Season with salt and pepper.

Lightly grease a 1 1/2 quart baking dish. Line dish with plastic wrap so that the wrap extends over sides of the dish.

Evenly spread 3/4 cup cream cheese and butter mixture in the prepared dish. Layer alternately with 1/2 the sun-dried tomato mixture, 1/2 cup cream cheese and butter mixture and 1/2 the pesto mixture. Repeat layering, topping with remaining cream cheese and butter mixture. Cover and chill in the refrigerator 8 hours, or overnight.

Carefully invert dish onto a platter and remove plastic to serve.

Polenta with Homemade Tomato-Seafood Sauce

Ingredients

Tomato-Seafood Sauce:

2 tablespoons butter
1 onion, chopped
3 cloves garlic, minced
1 celery stalk, minced
2 tablespoons olive oil
1 tablespoon dried Italian seasoning
2 tablespoons minced fresh parsley
1 1/2 cubes fish-flavored bouillon cubes
1 cup dry red wine
3 cups canned diced tomatoes
1 tablespoon white sugar
1 pinch cayenne pepper
1 pinch paprika
1 pound mixed frozen seafood
4 squid, cleaned and cut into rings and tentacles
salt and pepper to taste

Polenta:

3 cups water
1 cup coarse polenta (not instant)
1/2 cup baby spinach leaves
1/4 cup grated Parmesan cheese
1/4 cup shredded mozzarella cheese
garlic salt to taste

Vegetable Mix:

2 tablespoons olive oil
1 small red onion, diced
2 zucchini, cut in half lengthwise then into 1/4-inch slices
10 cremini mushrooms, sliced
1 tablespoon balsamic vinegar
sea salt and pepper to taste

Directions

Melt butter in a large saucepan over medium-high heat. Stir in onion and garlic; cook until the onion has softened and the garlic has begun to turn brown, about 5 minutes. Stir in the celery and cook for 5 minutes. Add olive oil, Italian seasoning, parsley, bouillon cubes, and red wine; simmer for 5 minutes, stirring to break up the bouillon cubes. Stir in canned tomatoes, sugar, cayenne, and paprika. Bring to a boil, then reduce heat to medium-low and simmer for 10 minutes.

Take the tomato sauce off of the heat and puree with a stick blender until smooth. Stir in the mixed seafood, and return to a boil over medium-high heat. Stir in squid, reduce heat to medium-low, and gently simmer for 30 minutes; season to taste with salt and pepper.

While the tomato-seafood sauce is simmering, prepare the polenta by bringing water to a boil in a saucepan over medium heat. Reduce heat to medium, and slowly whisk in polenta with a wire whisk. Allow to simmer 5 minutes, whisking constantly. Stir in spinach, Parmesan cheese, and mozzarella cheese. Reduce heat to medium-low, and allow to slowly simmer 15 minutes, stirring frequently to keep from burning. Once the polenta has softened and turned creamy, remove from heat, season to taste with garlic salt, and keep warm.

To prepare the vegetable mix, heat 2 tablespoons olive oil in a large skillet over medium-high heat. Stir in red onion and cook for 2 minutes. Add zucchini and cook for an additional 2 minutes, or until zucchini begins to brown. Stir in mushrooms, and continue cooking until soft. Season with balsamic vinegar and salt and pepper to taste.

To serve, scoop a pile of polenta into the center of each plate; ladle the seafood sauce around, then top with vegetable mixture.

Fresh Tomato Salsa

Ingredients

3 tomatoes, chopped
1/2 cup finely diced onion
5 serrano chiles, finely chopped
1/2 cup chopped fresh cilantro
1 teaspoon salt
2 teaspoons lime juice

Directions

In a medium bowl, stir together tomatoes, onion, chili peppers, cilantro, salt, and lime juice. Chill for one hour in the refrigerator before serving.

Tomato-Topped Cod

Ingredients

1 1/2 cups water
2 tablespoons lemon juice
1 1/2 pounds cod fillets
pepper to taste
1 small onion, finely chopped
2 large tomatoes, sliced
1/2 cup chopped green pepper
1/2 cup seasoned bread crumbs
1/4 cup grated Parmesan cheese
1/2 teaspoon dried basil
1 tablespoon vegetable oil

Directions

In a bowl, combine the water and lemon juice. Add fish; soak for 5 minutes. Drain and place fish in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Sprinkle with pepper. Layer with onion, tomatoes and green pepper. Combine the remaining ingredients; sprinkle over top. Bake, uncovered, at 375 degrees F for 20-30 minutes or until fish flakes easily with a fork.

Sun-Dried Tomato-Flavored Hummus

Ingredients

1 (15 ounce) can garbanzo beans
or chickpeas, rinsed and drained
1/3 cup reduced-fat mayonnaise
1 tablespoon sun-dried tomato
pesto sauce mix
1 teaspoon lemon juice
Assorted crackers

Directions

In a food processor or blender, combine the beans, mayonnaise, sauce mix and lemon juice; cover and process until blended. Transfer to a small bowl. Serve with crackers. Store in the refrigerator.

Tomato Sausage Stew

Ingredients

1/2 pound turkey Italian sausage links, casings removed
1 large onion, chopped
2 garlic cloves, minced
3/4 cup chopped carrots
1 bulb fennel, chopped
1/3 cup chopped celery
1 (14.5 ounce) can reduced-sodium chicken broth
3 medium tomatoes - peeled, seeded and chopped
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 teaspoon salt
1 cup small uncooked seashell pasta
1 (15 ounce) can navy beans, rinsed and drained
1/2 cup shredded Parmesan cheese

Directions

In a Dutch oven, cook the sausage, onion and garlic over medium heat until meat is no longer pink; drain. Add the carrots, fennel and celery; cook until vegetables are softened. Stir in the broth to loosen any browned bits from pan. Add tomatoes, basil, oregano and salt. Bring to a boil. Reduce heat; cover and simmer for 10 minutes or until vegetables are tender.

Stir in pasta and beans. Add enough water to cover. Bring to a boil. Reduce heat; cover and simmer for 10 minutes or until vegetables are tender. Sprinkle with Parmesan cheese.

Crookneck Squash and Tomatoes

Ingredients

4 yellow squash, sliced
4 medium tomatoes, sliced
2 green onions, chopped
2 tablespoons red wine vinegar
2 tablespoons olive oil
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 1 quart casserole dish.

Alternate slices of the squash and tomatoes in the prepared casserole dish, and sprinkle with green onions. Mix the vinegar, oil, mustard, salt, and pepper in a bowl, and drizzle over the vegetables.

Bake 15 minutes in the preheated oven, or until squash is tender. Cool 15 minutes before serving.

Crispy Cucumbers and Tomatoes in Dill Dressing

Ingredients

1/4 cup cider vinegar
1 teaspoon white sugar
1/2 teaspoon salt
1/2 teaspoon chopped fresh dill weed
1/4 teaspoon ground black pepper
2 tablespoons vegetable oil
2 cucumbers, sliced
1 cup sliced red onion
2 ripe tomatoes, cut into wedges

Directions

In a large bowl, mix the vinegar, sugar, salt, dill, pepper, and oil. Add cucumbers, onion, and tomatoes. Toss, and let stand at least 15 minutes before serving.

Best Tomato Pudding

Ingredients

1/2 cup water
1 (14.25 ounce) can tomato puree
3/4 cup brown sugar
1 tablespoon dried basil
1 pinch salt to taste
10 slices white bread, cubed
1/4 cup butter, melted

Directions

In a saucepan over medium heat, stir together the water and tomato puree. Mix in the brown sugar, basil and salt, and bring to a boil. Simmer over low heat for 5 minutes, then set aside.

Preheat the oven to 375 degrees F (190 degrees C). Coat a 2 quart casserole dish with cooking spray.

Place the bread cubes into the dish, and drizzle with melted butter. Pour the tomato sauce over all. Cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove the lid for the last 10 minutes.

Baked Green Tomatoes

Ingredients

1 cup cornmeal
1 tablespoon dried dill weed
salt to taste
ground black pepper to taste
5 medium green tomatoes, thinly sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking sheet.

In a small bowl, mix the cornmeal, dill, salt, and pepper. Dip tomato slices into the mixture, coating both sides. Arrange coated slices in a single layer on a medium baking sheet.

Bake 45 minutes in the preheated oven, until crisp and golden brown.

Tomato Rice Soup

Ingredients

2 tablespoons olive oil
1/2 cup chopped onion
2 stalks celery, chopped
1 large carrot, finely chopped
1/2 cup uncooked long-grain rice
1 (29 ounce) can diced tomatoes
2 cups chicken broth
salt and pepper to taste
3/4 pound scallops
1/4 cup chopped fresh basil

Directions

Heat oil in a large saucepan over medium heat. Add the onion, celery, and carrot; cook and stir vegetables until they begin to soften, approximately 2 to 3 minutes. Add rice and cook, stirring until rice is evenly coated in oil, 1 to 2 minutes. Stir in undrained tomatoes, chicken broth, and salt and pepper. Bring to a boil. Reduce heat, cover, and simmer for 15 minutes.

Rinse the scallops, and if large cut scallops in half. Stir the scallops into soup, and cover. Continue to simmer until the rice is tender and the scallops are opaque, approximately 5 to 10 minutes.

Season to taste with salt and pepper. Stir in the basil, and serve.

Green Tomato Pickles

Ingredients

1 gallon green tomatoes, thinly sliced
6 large onions, thinly sliced
1/2 cup salt
1 tablespoon whole black peppercorns
1 tablespoon whole cloves
1 tablespoon whole allspice berries
1 tablespoon celery seeds
1 tablespoon mustard seed
1 tablespoon ground mustard
3 cups distilled white vinegar
3 cups brown sugar
1/2 lemon, sliced
2 red bell peppers, minced
1 red bell pepper, thinly sliced

Directions

In a large ceramic bowl or crock, combine green tomatoes and onions. Sprinkle with salt. Refrigerate overnight.

Pour cold water over tomatoes and onions, and let stand for 1 hour. Place black pepper, cloves, allspice, mustard seeds and ground mustard in a small cheesecloth bag.

In a large pot, stir together vinegar and sugar, and then add the tomatoes and onions, the cheesecloth bag with spices, the sliced lemon, and minced red pepper. Bring to a low boil, and then simmer over low heat for 30 minutes.

Fill sterilized jars with tomato mixture, leaving 1/2 inch headspace. Garnish with thin strips of red pepper arrange vertically along the sides of the jars. Screw on lids, and process in a boiling water bath for 15 minutes.

Grilled Tomato, Onion, and Bread Salad

Ingredients

2 red onions, sliced 1/2 inch thick
8 plum (Roma) tomatoes, cored
4 tablespoons olive oil, divided
4 cups cubed Italian bread
2 teaspoons dried thyme leaves
salt and pepper to taste
1 cucumber, peeled, halved
lengthwise, seeded, and cut into
1/2 inch slices
1/2 cup shredded fresh basil
3 tablespoons red wine vinegar
2 tablespoons olive oil

Directions

Preheat an outdoor grill for medium-high heat.

Brush the onion slices and tomatoes with 2 tablespoons of olive oil, and set aside. Drizzle another 2 tablespoons of olive oil over the cubed bread in a large bowl. Sprinkle with thyme, salt, and pepper; toss well. Skewer the bread cubes with metal skewers.

Grill bread on preheated grill until golden brown on all sides, about 3 minutes. Grill onions and tomatoes until soft, about 5 minutes.

Chop the roasted onions and tomatoes into large pieces, and place into a large bowl along with the toasted bread, cucumber, and basil. Whisk the vinegar together with the remaining 2 tablespoons of oil to make a dressing. Pour over the salad, and toss to coat.

Tomato and Avocado Salad

Ingredients

1 teaspoon Dijon mustard
1/4 cup extra-virgin olive oil
1/2 cup balsamic vinegar
1 pinch ground black pepper

1 avocado - peeled, pitted and sliced
2 small tomatoes, each cut into 8 wedges

Directions

In a small bowl, whisk together the mustard, olive oil, balsamic vinegar and pepper. Arrange the slices of avocado and tomato alternately like the spokes of a wheel on one big serving plate, or individual plates. Drizzle lightly with the dressing, and serve immediately.

Garbanzo Tomato Pasta Soup

Ingredients

3 (14.5 ounce) cans vegetable broth
3/4 cup small seashell pasta
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, minced
1 (15 ounce) can garbanzo beans, drained and rinsed
1 (28 ounce) can whole peeled tomatoes, chopped, juice reserved
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
salt and pepper to taste

Directions

Bring vegetable broth to a boil in a large pot. Add pasta and cook for 8 to 10 minutes or until al dente.

Meanwhile, heat oil in a small skillet over medium heat. Saute onions and garlic until translucent. Stir into pasta and add garbanzo beans, tomatoes, basil, thyme, salt and pepper. Heat through and serve.

Sun-dried Tomato and Fennel Seed Hummus

Ingredients

1 1/2 cups cooked garbanzo beans
1/2 cup tahini
1 lemon, juiced
2 tablespoons olive oil
8 oil-packed sun-dried tomatoes
1 tablespoon maple syrup
1 tablespoon nutritional yeast
1/2 teaspoon fennel seed
1/4 cup chopped onion (optional)
salt to taste
black pepper to taste
cayenne pepper to taste

Directions

Place garbanzo beans, tahini, sun-dried tomatoes, lemon juice, olive oil, and maple syrup in the bowl of a food processor. Blend until smooth. Add in fennel seed, nutritional yeast, and onion; blend until smooth. Season to taste with salt, black pepper, and cayenne pepper.

Provincial Tomatoes

Ingredients

2 large tomatoes, cut into 1/4 inch slices
salt and pepper to taste
1 tablespoon olive oil, or as needed
1/2 cup grated Parmesan cheese
1/4 cup grated Asiago cheese
1/4 cup dry bread crumbs
2 tablespoons dried parsley

Directions

Preheat your oven's broiler.

Place tomato slices in a single layer on a baking sheet or in a baking dish, season with a little salt and pepper, and drizzle with olive oil. Mix together the Parmesan cheese, Asiago cheese, bread crumbs and parsley; sprinkle over the tomato slices. Drizzle a little bit more olive oil over the top.

Broil for 5 minutes, or until the top is golden and toasty.

Quinoa with Chickpeas and Tomatoes

Ingredients

- 1 cup quinoa
- 1/8 teaspoon salt
- 1 3/4 cups water
- 1 cup canned garbanzo beans (chickpeas), drained
- 1 tomato, chopped
- 1 clove garlic, minced
- 3 tablespoons lime juice
- 4 teaspoons olive oil
- 1/2 teaspoon ground cumin
- 1 pinch salt and pepper to taste
- 1/2 teaspoon chopped fresh parsley

Directions

Place the quinoa in a fine mesh strainer, and rinse under cold, running water until the water no longer foams. Bring the quinoa, salt, and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the quinoa is tender, 20 to 25 minutes.

Once done, stir in the garbanzo beans, tomatoes, garlic, lime juice, and olive oil. Season with cumin, salt, and pepper. Sprinkle with chopped fresh parsley to serve.

Creamy Tomato Soup

Ingredients

1 medium onion, chopped
2 tablespoons butter or margarine
2 (14.5 ounce) cans diced tomatoes, undrained
2 (10.75 ounce) cans condensed tomato soup, undiluted
1 1/2 cups milk
1 teaspoon sugar
1/2 teaspoon dried basil
1/2 teaspoon paprika
1/8 teaspoon garlic powder
1 (8 ounce) package cream cheese, cubed

Directions

In a saucepan, saute onion in butter until tender. Stir in tomatoes, soup, milk, sugar, basil, paprika and garlic powder. Bring to a boil. Reduce heat; cover and simmer for 10 minutes.

Stir in cream cheese until melted. Serve immediately.

Scrambled Eggs, Bacon and Tomato Panini

Ingredients

2 eggs
2 tablespoons water
Salt and pepper
2 teaspoons butter, room temperature
4 slices whole wheat or white bread
4 slices fully-cooked bacon
4 slices tomato
2 slices Swiss cheese

Directions

Heat panini press according to manufacturer's directions. Beat eggs, water, salt and pepper in microwave-safe bowl until blended. Microwave on High 45 seconds; stir. Microwave until eggs are almost set, 30 to 45 seconds longer.

Spread butter evenly on one side of each bread slice. Layer bacon, tomato, scrambled eggs and cheese evenly on unbuttered side of two bread slices. Cover with remaining bread, buttered side up.

Grill sandwiches in panini press, on medium-high heat, until bread is toasted and cheese is melted, about 2 minutes.

Creamy Pesto Pasta Salad with Chicken,

Ingredients

Creamy Buttermilk Dressing:

1 large garlic clove, minced
1/3 cup mayonnaise
1/3 cup sour cream
1/3 cup buttermilk
3 tablespoons rice wine vinegar

Pasta Salad:

2 tablespoons salt
1 pound bow tie (farfalle) pasta
8 ounces trimmed asparagus, cut into 1-inch lengths
1 pound cooked chicken breast strips, pulled into bite-size pieces
8 ounces cherry tomatoes, halved and lightly salted
1 (14 ounce) can whole artichoke hearts, drained, cut into sixths
3 green onions, thinly sliced
1/2 cup pine nuts, toasted in a small skillet over low heat until golden
1/4 cup pesto (homemade or refrigerated prepared variety)

Directions

Mix dressing ingredients in a small bowl; keep chilled until ready to toss with salad. (Store in clean jar with lid.)

Bring 1 gallon of water and 2 Tbs. of salt to boil in a large soup kettle. Add pasta and, using package times as a guide, boil, stirring frequently and adding asparagus the last 1 minute, until just tender. Drain thoroughly (do not rinse) and dump onto a large, lipped cookie sheet. Set aside to cool while preparing remaining salad ingredients.

Place all salad ingredients (except buttermilk dressing) in a large bowl or transfer to a gallon-size zippered bag. (Can be covered and refrigerated several hours at this point.) When ready to serve, add dressing; toss to coat and serve.

Tomatoes with Seafood Dressing

Ingredients

- 1 cup canned shrimp
- 2 hard-cooked eggs, chopped
- 1 1/2 cups finely grated carrots
- 1 tablespoon minced onion
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/2 cup mayonnaise
- 2 tablespoons lemon juice
- 1/2 teaspoon prepared mustard
- 4 medium tomatoes
- 4 leaves of lettuce

Directions

Add shrimp, eggs, carrots, onion, salt, and pepper to the bowl of a food processor. Pulse until just combined. Blend mayonnaise with lemon juice and mustard; mix into shrimp mixture with a fork.

Core tomatoes. Cut into quarters without cutting all the way to the bottom. Place each tomato on a lettuce leaf, and open. Spoon shrimp mixture into the center. Serve

Tomato Basil Couscous Salad

Ingredients

2 cups chicken broth
1 (10 ounce) package couscous
1 cup chopped green onions
1 cup diced seeded plum tomato
1/3 cup thinly sliced fresh basil
1/3 cup olive oil
1/3 cup red wine vinegar
1/4 teaspoon crushed red pepper flakes
1/2 teaspoon salt
1/8 teaspoon pepper
1 cup halved cherry tomatoes

Directions

In a saucepan, bring broth to a boil; add couscous. Cover and remove from the heat; let stand for 5 minutes. Transfer to a large bowl; fluff with a fork and cool.

Add onions, tomatoes, basil, oil, vinegar, pepper flakes, salt and pepper; mix well. Cover and refrigerate until chilled. Garnish with tomatoes.

Grandma's Tomato Soup

Ingredients

2 tablespoons butter or margarine
1 tablespoon all-purpose flour
2 cups tomato juice
1/2 cup water
2 tablespoons sugar
1/8 teaspoon salt
3/4 cup cooked wide egg noodles

Directions

In a saucepan over medium heat, melt butter. Add flour; stir to form a smooth paste. Gradually add tomato juice and water, stirring constantly; bring to a boil. Cook and stir for 2 minutes or until thickened. Add sugar and salt. Stir in egg noodles and heat through.

Zucchini Tomato Toss

Ingredients

1/4 cup chopped green pepper
1 medium zucchini, cut into 1/4-inch slices
1 small onion, thinly sliced, separated into rings
1 garlic clove, minced
1 teaspoon olive or canola oil
2 plum tomatoes, peeled and diced
1/2 teaspoon salt
Dash pepper
1 tablespoon minced fresh parsley

Directions

In a nonstick skillet, saute the green pepper, zucchini, onion and garlic in oil for 3-4 minutes or until crisp-tender. Add the tomatoes, salt and pepper. Reduce heat to low; cover and cook until heated through. Sprinkle with parsley.

Deviled Tomatoes

Ingredients

4 beefsteak tomatoes
1/2 cup distilled white vinegar
4 teaspoons olive oil
salt and pepper to taste

Directions

Slice the top off of each tomato. Hollow out each tomato with a spoon, leaving a 1/2 to 1/4 inch shell. Place tomato pulp in a large bowl.

Stir the vinegar and olive oil into the pulp, mixing to break up any large pieces. Season with salt and pepper. Evenly spoon the filling into the tomato shells. Refrigerate for at least 10 minutes before serving.

Tomato Asparagus Salad

Ingredients

3/4 pound fresh asparagus,
trimmed and cut into 1 1/2 inch
pieces
3 plum tomatoes, halved and
sliced
3/4 cup chopped red onion
1/2 cup balsamic vinaigrette

Directions

Place asparagus in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil; cover and steam for 5-7 minutes or until crisp-tender. Drain and immediately place asparagus in ice water. Drain and pat dry.

In a large bowl, combine the asparagus, tomatoes and onion. Drizzle with vinaigrette and gently toss to coat. Serve with a slotted spoon.

Sweet Green Tomato Ketchup

Ingredients

5 green tomatoes, chopped
1 red bell pepper, seeded and chopped
1 white onion, chopped
1/2 cup kosher salt
1 cup white vinegar
2/3 cup packed brown sugar
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice
8 whole cloves
10 tablespoons white sugar
1 tablespoon dark corn syrup

Directions

In a large bowl, layer the tomatoes, bell peppers and onion, seasoning each layer with salt as you go. Keep making layers until you run out of vegetables. Cover the bowl, and refrigerate for 4 to 5 hours.

Pour off the liquid from the vegetables, reserving 1/2 cup. Transfer the vegetables to a colander and rinse off the salt under running water. Put them into a pot with a lid, and stir in the vinegar, brown sugar, cinnamon, pumpkin pie spice, white sugar, whole cloves, and corn syrup. Bring to a boil, and then simmer over medium heat, uncovered, for about 30 minutes. The tomatoes will start to turn pale.

When the vegetables are very soft, press them through a sieve, being sure to find all of the cloves and remove them. Cool the sauce and store in the refrigerator.

Pork Chops with Tomatoes and String Beans

Ingredients

1 pound fresh green beans,
trimmed

1/4 cup olive oil
4 pork chops

1 teaspoon salt
1 pinch ground black pepper
1 teaspoon chopped fresh sage
1 tablespoon minced garlic
2 large tomatoes, sliced
4 slices shredded Cheddar
cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

Fill a saucepan with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, add the green beans, and return to a boil. Cook uncovered until the green beans are just tender, 3 to 4 minutes. Drain the beans, reserving 2/3 cup of the cooking liquid. Spread the beans into the greased baking dish.

Heat the olive oil in a large skillet over medium-high heat. Add the pork chops, and cook until golden brown on each side, about 3 minutes per side. Season the browned pork chops with salt, pepper, sage, and garlic, then arrange over the green beans. Boil the reserved cooking liquid in the skillet and stir the browned bits until dissolved. Pour over the pork chops. Place the tomato slices over the pork chops, and cover each with a slice of Cheddar cheese.

Bake in the preheated oven until the pork is no longer pink in the center, 20 to 25 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Muscat Gosht (Lamb in Spicy Tomato Gravy)

Ingredients

2 1/4 pounds boneless lamb shoulder, cut into 1 1/2 inch pieces
3 onions, sliced
1 3/4 cups chopped tomato
1 2/3 tablespoons garlic paste
1 2/3 tablespoons ginger paste
1 tablespoon black peppercorns
1 (3 inch) cinnamon stick
1/4 cup dried chile de arbol peppers
5 whole clove
1 teaspoon black cardamom seeds
9 tablespoons ghee (clarified butter)
1 tablespoon salt

Directions

Place a large wok or skillet over low heat. Combine the lamb, onion, tomato, garlic paste, ginger paste, peppercorns, cinnamon, dried peppers, cloves, cardamom seeds, and salt in the pan and stir; cover and cook until the mutton is tender, 30 to 35 minutes. Stir in the ghee. Cook until the sauce has thickened, 10 to 15 minutes.

Tomato Bread Salad

Ingredients

8 cups Italian bread cubes
3 cups chopped tomatoes
1 cup minced fresh basil
1/2 cup thinly sliced red onion
1/2 cup olive or vegetable oil
2 tablespoons cider or red wine vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
1 garlic clove, minced

Directions

In a large bowl, combine the bread, tomatoes, basil and onion. In a small bowl, whisk together the remaining ingredients; drizzle over bread mixture. Cover and let stand for 30 minutes before serving.

Tomato Rice Stew

Ingredients

4 cups water
2 cups uncooked white rice
2 unpeeled potatoes, diced
1 (12 ounce) can tomato paste
1 (15 ounce) can tomato sauce
1 teaspoon dried basil
1 tablespoon white sugar
1 tablespoon salt
2 bay leaves
1 (13.5 ounce) can whole leaf spinach, drained
1 (14.5 ounce) can stewed tomatoes, drained and sliced
1/2 tablespoon fresh lemon juice

Directions

In a large saucepan, mix the water, rice, potatoes, tomato paste, and tomato sauce. Stirring constantly, bring to a boil. Reduce heat to medium, and stir in basil, sugar, salt, and bay leaves. Cook about 15 minutes, stirring often, until potatoes and rice are tender but firm.

Mix spinach, stewed tomatoes, and lemon juice into the saucepan. Reduce heat, and simmer 15 minutes, or until rice has finished cooking and the mixture has thickened.

Beef, Green Chili and Tomato Stew

Ingredients

1/4 cup vegetable oil
3 pounds beef chuck roast, cut into 3/4 inch cubes
2 onions, chopped
2 cloves garlic, minced
1 (28 ounce) can roma tomatoes, with juice
2 (4 ounce) cans chopped green chile peppers, drained
1 (12 fluid ounce) can or bottle beer
1 cup beef broth
2 teaspoons dried oregano, crushed
1 1/2 teaspoons ground cumin
2 tablespoons Worcestershire sauce
salt to taste
ground black pepper to taste

Directions

In a Dutch oven, heat oil over medium heat until hot, but not smoking. Pat the meat dry with paper towels and brown in batches, transferring the meat with a slotted spoon to a bowl as they are done.

In the fat remaining in the pot, cook the onions until softened, about 5 minutes. Stir in the garlic and cook for 1 more minute.

Return meat to the pot with any juices in the bowl and add the tomatoes with juice, chiles, beer, beef broth, oregano, cumin, and Worcestershire sauce. Season with salt and pepper to taste.

Bring to a boil and reduce heat. Simmer, partially covered, for 2 1/2 hours or until meat is tender.

Grilled Vegetables in Balsamic Tomato Sauce with

Ingredients

- 1 tablespoon olive oil
- 1 red bell pepper
- 1 zucchini
- 1 small eggplant
- 1 large sweet onion
- 3/4 cup frozen broad beans
- 1 (14.5 ounce) can diced tomatoes
- 2 tablespoons balsamic vinegar
- 1 cup couscous
- 1 cup vegetable stock

Directions

Remove the seeds from the pepper, and chop into strips about 1 to 2 inches long. Cut the eggplant crossways into rounds about 1/3 to 1/2 inch thick, and cut each one into 6 to 8 even chunks. Peel the onion, and chop into 8 portions. Trim the zucchini, and cut into thick slices.

Heat grill pan over a high heat with a generous splash of olive oil. When it is very hot, add all the vegetables to the pan. Press down occasionally to get grill lines across them. Turn occasionally to prevent burning. Cook for about 15 minutes, or until the vegetables are evenly browned and cooked through.

Stir broad beans into the vegetables. Add chopped tomatoes, and vinegar. Simmer for a few minutes while the couscous is prepared.

Place couscous into a medium bowl. Add boiling vegetable stock, and stir with a fork. Keep lifting the couscous occasionally to prevent it sticking. It only takes 2 to 3 minutes to become soft. Place couscous in a large bowl or serving platter, and serve the vegetables on top.

Creamy Tomato-PHILLY Baked Rigatoni

Ingredients

300 grams rigatoni pasta,
uncooked
2 cups pasta sauce
1/2 cup PHILADELPHIA Cream
Cheese Spread
1 cup frozen broccoli florets,
thawed
1 cup frozen cauliflower
1 cup KRAFT Part Skim
Mozzarella Shredded Cheese,
divided
1/3 cup fresh bread crumbs
2 tablespoons non-hydrogenated
margarine, melted

Directions

Heat oven to 350 degrees F.

Cook pasta as directed on package. Meanwhile, microwave pasta sauce in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until hot. Add cream cheese spread; stir until well blended. Stir in vegetables and 1/2 cup mozzarella.

Drain pasta. Add to vegetable mixture; mix lightly. Spoon into 9-inch square baking dish sprayed with cooking spray. Combine remaining mozzarella, bread crumbs and margarine; sprinkle over pasta mixture.

Bake 30 to 35 min. or until casserole is heated through and top is golden brown.

Baked Candied Tomatoes

Ingredients

3 cups canned tomatoes
1 1/2 cups white sugar
4 slices white bread
6 tablespoons butter
1 pinch ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C).

Mix together the tomatoes and sugar; pour into 1 1/2 quart casserole dish.

Crumble bread and cover tomatoes. Place sliced butter on top, sprinkle with cinnamon. Bake for 1 1/2 to 2 hours or until thickened, pressing bread down often.

Fresh Tomato Pasta

Ingredients

- 1 medium tomato
- 1 (8 ounce) package dry pasta
- 1 clove garlic
- 1 teaspoon dried basil
- 1 tablespoon vegetable oil

Directions

Place the garlic clove in a pot of salted water, bring the water to boil and add the rigatoni. Cook until al dente. Drain well. Return the pasta to the pot it was cooked in.

While pasta is cooking chop the tomato into 1 inch chunks and place them in a small bowl. Sprinkle the tomato chunks with basil and pour oil over the tomato. Place tomatoes in the pot with pasta. Toss well and eat while warm.

Southern Fried Green Tomatoes

Ingredients

1 extra large egg
4 tablespoons milk
1 cup cornmeal
1 cup all-purpose flour
3 tablespoons extra virgin olive oil
3 green tomatoes, sliced

Directions

In a small bowl whisk together egg and milk. In another small bowl mix cornmeal and flour.

Heat oil in a large skillet over medium heat; use more or less oil to reach about 1/4 inch in depth.

Dredge tomato slices first in egg mixture, then in cornmeal mixture. Carefully place slices in hot oil and cook until browned on both sides.

Okra, Corn and Tomatoes

Ingredients

2 slices bacon, chopped
1 medium onion, chopped
1 (10 ounce) package frozen cut okra
1 (14.5 ounce) can diced tomatoes, drained
1 (20 ounce) package frozen corn
1 tablespoon file powder
salt and pepper to taste

Directions

Place bacon in a large skillet over medium-high heat. Cook and stir to release some of the juices, then add the onion and okra. Fry until tender and browned, stirring constantly. Be careful, as this tends to brown quickly.

Pour in the tomatoes, and simmer over medium heat for 20 minutes. Mix in the corn, and simmer for another 10 minutes. Season with file powder, salt and pepper, and serve.

Spiced Tomato Juice

Ingredients

2 (32 fluid ounce) bottles tomato juice
1/2 cup lemon juice
1/4 cup lime juice
2 tablespoons Worcestershire sauce
1 teaspoon pepper
1 teaspoon salt
1/8 teaspoon hot pepper sauce
8 medium celery ribs with leaves

Directions

In a large pitcher, combine the first seven ingredients; stir well. Pour into glasses. Garnish with celery. Serve immediately.

Ricotta and Tomato Sandwich

Ingredients

2 tomatoes, sliced
1/2 cup ricotta cheese
1/4 teaspoon Italian seasoning, or
to taste
2 tablespoons mayonnaise
4 slices multigrain bread, toasted
2 slices provolone cheese

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with parchment paper.

Arrange the tomato slices on the prepared baking sheet. Top each slice with ricotta cheese; sprinkle the Italian seasoning over the ricotta cheese; place under the preheated broiler until the cheese begins to brown, about 5 minutes.

Spread 1 tablespoon of mayonnaise on each of 2 slices of toasted multigrain bread. Top the remaining two pieces of toast with the slices of provolone cheese. Then arrange the broiled tomatoes on the provolone cheese. Complete the sandwich by placing the bread with the mayonnaise atop the tomatoes.

Greek Stuffed Tomatoes

Ingredients

4 large ripe tomatoes
salt and pepper to taste
1 tablespoon olive oil
1 cucumber, peeled and diced
1/2 cup yogurt
8 ounces black Greek olives,
pitted and sliced
1/4 cup chopped fresh basil
1 teaspoon sugar
2 cups crumbled feta cheese
1/4 cup chopped fresh parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice tomatoes in half, scoop out seeds, and place in a baking dish sliced-side up. Sprinkle with salt and pepper. Bake for 5 minutes. Remove tomatoes from oven, drizzle with olive oil, and bake an additional 10 minutes.

While baking tomatoes, mix together cucumber, yogurt, olives, basil, and sugar. Stir in feta cheese. Season to taste with salt and pepper.

Remove tomatoes from oven, fill with cucumber mixture, and sprinkle with parsley. Serve immediately.

Blackened Chicken Pizza with Yellow Tomato

Ingredients

- 1 1/2 tablespoons paprika
- 1 tablespoon garlic powder
- 3 teaspoons salt
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 teaspoons onion powder
- 1 1/2 teaspoons dried thyme
- 1 1/2 teaspoons dried oregano
- 1 teaspoon cayenne pepper
- 1 pound skinless, boneless chicken breast halves - cut into 1 inch strips
- 3 tablespoons canola oil
- 2 yellow pear tomatoes, stems removed
- 1/4 cup chopped red onion
- 1 fresh jalapeno pepper, seeded and chopped
- 1 clove garlic, crushed
- 3 tablespoons chopped fresh cilantro
- 1/2 lime, zested and juiced
- salt and freshly ground black pepper to taste
- 1 pre-baked thin pizza crust
- 8 ounces shredded pepperjack cheese

Directions

Preheat oven to 450 degrees F (230 degrees C). In a small bowl, combine paprika, garlic powder, salt, black pepper, onion powder, thyme, oregano, and cayenne. Sprinkle liberally over chicken. Store any remaining mixture in airtight container for later use.

Heat a large skillet over high heat. Pour oil into hot skillet, and cook chicken in oil for 2 to 3 minutes, or until fully cooked.

Combine tomatoes, onion, jalapeno, garlic, cilantro, lime zest, and lime juice. Season with salt and pepper to taste. Spread over pizza crust, then arrange chicken over tomato mixture. Top with cheese.

Bake in preheated oven for 10 to 15 minutes, or until cheese melts.

Mamma Rita's Eggs and Tomato Sauce

Ingredients

2 tablespoons extra virgin olive oil
4 ripe tomatoes, chopped
4 eggs
salt and pepper to taste

Directions

In skillet or frying pan, warm oil over medium heat. Add tomatoes to skillet and cook until juices begin to evaporate, about 3 to 5 minutes.

Break eggs into skillet and cook to desired firmness without breaking yolks. Season to taste with salt and pepper.

Asparagus and Tomato Salad with Yogurt-Cheese

Ingredients

1 (10 ounce) package frozen cut asparagus, thawed
1 tomato, chopped
2 tablespoons thinly sliced green onion
3 tablespoons nonfat plain yogurt
1 tablespoon grated Parmesan cheese
1 teaspoon prepared mustard
10 leaves lettuce

Directions

Thaw frozen asparagus and drain well. In a medium bowl, combine the asparagus, tomatoes, onions and set aside.

In a small bowl, whisk together the yogurt, cheese and mustard. Add to the vegetable mixture and toss until well coated. To serve, line salad plates with romaine lettuce leaves and spoon salad on top.

Tomato Corn Salad

Ingredients

1 (16 ounce) package frozen corn
3 medium tomatoes, diced
1/3 cup Italian salad dressing
1/4 cup minced fresh basil
1/2 teaspoon salt

Directions

Place corn and a small amount of water in a microwave-safe bowl. Cover and microwave on high for 3 to 3-1/2 minutes or until corn is crisp-tender; drain. In a bowl, combine the tomatoes, salad dressing, basil and salt. Stir in corn. Serve immediately or refrigerate. Serve with slotted spoon.

Chicken with Grape Tomatoes and Fried Basil

Ingredients

1/3 cup olive oil
1/2 cup coarsely chopped fresh basil
4 bone-in chicken breast halves salt
freshly ground black pepper
1 cup chicken broth
1 cup white wine
2 tablespoons balsamic vinegar
2 bay leaves
1/2 teaspoon ground dried thyme
2 cups water
1 cup uncooked long grain rice
1 pint grape tomatoes, halved

Directions

Heat oil in a large skillet over medium-high heat. Cook basil in oil until it begins to get crispy and has a strong basil smell; this will take several minutes. Scoop basil out of oil with a slotted spoon, and drain on paper towels.

Remove half of the remaining oil from the pan. Sprinkle chicken with salt and pepper to taste, and brown in oil; this should take about 4 minutes per side. Stir in chicken broth, wine, and balsamic vinegar. Season with bay leaves and thyme. Cover, and simmer over low heat until chicken is done and sauce is reduced; this should take about 25 minutes.

In a small saucepan, combine water and rice. Bring to a boil. Reduce heat to low, cover, and cook for 20 minutes.

Place halved tomatoes in the pan with the chicken, cover, and simmer until the tomatoes are warm. Spoon chicken pieces, tomatoes, and sauce over rice, and garnish with fried basil.

Tomato Mozzarella Salad with Balsamic Reduction

Ingredients

1 cup balsamic vinegar
1 clove garlic, crushed

1 head red leaf lettuce
4 tomatoes, sliced
2 balls of fresh mozzarella, sliced
1/4 small red onion, sliced
1/2 cup fresh raspberries
1/2 cup sliced black olives
2 teaspoons dried basil
salt and black pepper to taste
2 tablespoons extra-virgin olive oil

Directions

Pour balsamic vinegar into a small saucepan, and add the crushed garlic; bring to a boil over medium-high heat. Reduce heat to medium-low, and simmer until the vinegar has reduced to 1/4 cup. Set aside, and cool to room temperature.

Divide the lettuce leaves among 4 salad plates. Arrange the tomato slices on top of the lettuce, then place the mozzarella on top of the tomatoes. Sprinkle the salads with the red onion, raspberries, and sliced black olives. Season with dried basil, salt, and pepper; drizzle with the olive oil and balsamic vinegar.

Linguine with Seafood and Sundried Tomatoes

Ingredients

1 pound linguine pasta
1/2 cup olive oil
1/2 cup butter
4 cloves garlic, minced
1 pound bay scallops
1 pound medium shrimp - peeled and deveined
1 (8 ounce) jar clam juice
1/3 cup chopped sun-dried tomatoes
1/4 cup chopped fresh parsley
2 1/2 teaspoons lemon zest
1/4 teaspoon salt
1/4 teaspoon crushed red pepper flakes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet add the olive oil and butter. Heat until butter is melted. Add the garlic and saute until tender.

Add the scallops and shrimp. Cook until shrimp is pink, about 10 minutes. Add clam juice, salt and pepper. Cook for 3 minutes more.

To the cooked pasta add the tomatoes, parsley and lemon zest, toss. Pour seafood mixture over the linguini, serve immediately.

Tomato Red Pepper Soup

Ingredients

4 red bell peppers, quartered and seeded
2 large onions, chopped
4 stalks celery, chopped
5 cloves garlic, chopped
5 cups chicken stock
4 bay leaves
2 (28 ounce) cans diced tomatoes, undrained
1 (14.5 ounce) can diced tomatoes, undrained
1 cup grated Parmesan cheese
salt and black pepper to taste
2 cups refrigerated cheese tortellini (optional)

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Arrange the pepper pieces on the broiler rack so they don't touch each other, and broil until the skin is mostly charred and the peppers are softened, 8 to 10 minutes. Place the peppers into a resealable plastic zipper bag and allow to cool; strip off skin once cooled. Coarsely chop the peppers.

Place the chopped peppers, onions, celery, garlic, chicken stock, and bay leaves into a large saucepan over medium heat, and bring to a boil. Cover, reduce heat to medium-low, and simmer until the onions are and celery are tender, about 15 minutes. Stir in 2 28-ounce cans of diced tomatoes, and remove from heat. Remove and discard bay leaves.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Return the blended soup to the saucepan, and stir in the 14.5 ounce can of diced tomatoes and the Parmesan cheese. Bring the soup to a simmer over medium-low heat, whisking constantly to melt the cheese. Season to taste with salt and pepper.

Bring a pot of water to a boil, and stir in the tortellini. Boil the tortellini over medium-low heat until tender, about 5 minutes; drain in a colander set in the sink, rinse with water, and stir into the soup.

Grilled SPAM®, Tomato, Cheddar Cheese, and

Ingredients

1/4 cup spicy brown mustard
8 slices whole wheat bread
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cut into 1/4 inch slices
8 slices Cheddar cheese
2 large tomatoes, cut into 1/2-inch slices
1 sweet onion, thinly sliced
1/4 cup softened butter

Directions

Spread the mustard onto one side of each of the bread slices. Place the luncheon meat onto half of the bread slices, then top each with 2 slices of Cheddar cheese, sliced tomato, and onion. Place the remaining bread slices, mustard-side-down onto the onions. Spread butter evenly onto the outside of each sandwich.

Heat a large skillet over medium-low heat. Place the sandwiches into the skillet, and cook until they are golden brown, then flip the sandwiches over, and continue cooking until golden brown and crispy on the other side, about 6 minutes per side. Allow the sandwiches to cool slightly before serving.

Tomato-Sauerkraut Pork

Ingredients

5 pounds pork roast
7 cups sauerkraut
1 (46 fluid ounce) bottle tomato-vegetable juice cocktail
1 1/2 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the Pork Roast in the center of a large roasting pan.

In a large bowl combine the sauerkraut and tomato-vegetable juice. Sweeten to taste with the white sugar. Pour this mixture around the pork roast.

Cover with foil and bake in the preheated oven until the roast has an internal temperature of 160 degrees F (70 degrees C), about 30 minutes per pound. Remove the foil for the last 15 minutes of cooking.

Heirloom Tomato Salad with Pearl Couscous

Ingredients

2 cups vegetable stock
1 tablespoon extra-virgin olive oil
1 cup pearl (Israeli) couscous

1/2 cup packed fresh basil leaves
1/4 cup flat-leaf parsley leaves
1 clove garlic, crushed
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh thyme
1/2 cup pitted green olives

4 heirloom tomatoes, quartered
15 cherry tomatoes, quartered
1 English cucumber, cubed
1/2 small red onion, thinly sliced
1 cup crumbled feta cheese
1/4 cup white balsamic vinegar
1/2 cup extra-virgin olive oil
1 lemon, juiced

Directions

Bring the vegetable stock to a simmer in a saucepan over medium heat. Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in the couscous and cook and stir until golden brown, about 10 minutes. Stir the toasted couscous into the hot vegetable stock and return to a simmer. Cover and cook until the stock has been absorbed into the couscous, about 15 minutes. Scrape into a mixing bowl, fluff with a fork, and allow to cool to room temperature.

Place the basil, parsley, garlic, oregano, thyme, and olives into a food processor; pulse until the herbs are coarsely chopped. Stir the herb mixture into the couscous along with the heirloom tomatoes, cherry tomatoes, cucumber, red onion, and feta cheese. Drizzle with the vinegar, 1/2 cup olive oil, and lemon juice. Stir until evenly combined.

Seven Ingredient Tomato Sauce

Ingredients

2 tablespoons olive oil
7 cloves garlic, minced
1 (6 ounce) can tomato paste
1 (28 ounce) can crushed tomatoes
2 (28 ounce) cans tomato puree
1/2 teaspoon ground black pepper
1/2 teaspoon salt
2 teaspoons dried basil leaves
1 teaspoon white sugar

Directions

Heat the olive oil in a large saucepan and cook and stir garlic, being careful not to burn it. Pour in tomato paste and simmer on low for 5 minutes. Add crushed tomatoes, tomato puree, pepper, salt, basil and sugar; stir. Cook on low for three hours, stirring occasionally.

Tomato Garbanzo Soup with Rice

Ingredients

2 (14.5 ounce) cans diced tomatoes with juice
1 cup water
1/2 cup uncooked long grain white rice
2 large carrots, thinly sliced
1 1/2 teaspoons ground cumin
1 teaspoon chili powder
1/2 teaspoon crushed red pepper
1/2 teaspoon salt
1/2 teaspoon black pepper
1 (15 ounce) can garbanzo beans

Directions

Place the diced tomatoes with juice and water in a large pot, and bring to a boil. Mix in the rice and carrots, and season with cumin, chili powder, red pepper, salt, and black pepper. Reduce heat to low, cover, and simmer 25 minutes, or until rice and carrots are tender.

Mix the garbanzo beans into the pot, and continue cooking 5 minutes, until heated through.

Stuffed Tomatoes with Grits and Ricotta

Ingredients

1/2 cup dry grits
1 1/2 cups water
3/4 teaspoon salt

cooking spray
1 1/3 cups ricotta cheese
1/3 cup grated Parmesan cheese
1/2 cup grated Asiago cheese
2 eggs
2 1/2 teaspoons garlic powder
1/4 cup chopped fresh parsley
1/4 teaspoon crushed red pepper
1 teaspoon salt
8 tomatoes

Directions

In a small pot combine dry grits, 1 1/2 cups water, and 3/4 teaspoon of salt. Bring to a boil, then simmer until grits are tender, 15 to 20 minutes. Cool.

Preheat an oven to 350 degrees F (175 degrees C). Coat a baking sheet with nonstick cooking spray.

Beat the eggs in a large bowl, then stir in the cooled grits, ricotta cheese, Parmesan cheese, and Asiago cheese. Stir in the garlic powder, parsley, crushed red pepper, and 1 teaspoon salt. Mix well.

Slice the top off of each tomato. Use a spoon to hollow out the tomatoes, leaving the outer shells (approximately 1/4 inch thick) intact. Fill each with the grits mixture. Arrange stuffed tomatoes on prepared baking sheet.

Bake in preheated oven until light golden brown, 30 to 40 minutes. Allow to cool slightly before serving.

Tomato Salsa without Onions

Ingredients

1 poblano pepper
3 cloves garlic, peeled
5 ripe tomatoes
1 cup chopped fresh cilantro
1/2 teaspoon ground cumin
1 teaspoon chili powder
2 tablespoons lime juice

Directions

Preheat the broiler.

Place poblano pepper and garlic cloves on a medium baking sheet. Turning pepper frequently, broil at maximum distance from heat until browned, about 15 minutes.

In a food processor, place roasted pepper, roasted garlic, tomatoes, cilantro, cumin, chili powder and lime juice. Process using pulse setting until an evenly chunky texture is obtained. Chill until serving.

Poached Eggs in Stewed Tomatoes

Ingredients

- 1 large sweet onion, chopped
- 1 medium carrot, chopped
- 1 celery rib, chopped
- 1/2 cup chopped green pepper
- 1 garlic clove, minced
- 2 tablespoons olive oil
- 2 (14.5 ounce) cans diced tomatoes, undrained
- 2 tablespoons honey
- 1 teaspoon chili powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 bay leaf
- 8 eggs
- 1/2 cup shredded Cheddar cheese

Directions

In a large skillet, saute the onion, carrot, celery, green pepper and garlic in oil until tender. Stir in the tomatoes, honey, chili powder, salt, pepper and bay leaf. Simmer, uncovered, for 15-20 minutes or until thickened. Discard bay leaf.

With a spoon, make eight indentations in the tomato mixture. Break eggs into indentations. Cover and cook over low heat for 10 minutes or until whites are completely set and yolks begin to thicken. Sprinkle with cheese; cover and cook until cheese is melted, about 1 minute.

Tomato Chutney

Ingredients

2 pints cherry tomatoes
1 small white onion, chopped
1 green onion, chopped
1/2 teaspoon chopped fresh cilantro
2 green chile peppers, chopped
salt to taste
1 teaspoon lemon juice, or to taste

Directions

Place cherry tomatoes in a medium saucepan. Add just enough water to cover the bottom of the pan. Bring to a boil over medium-high heat, and let cook until tomatoes are soft and broken.

In a medium bowl, mix together the white onion, green onion, cilantro, and chile peppers. Add hot cooked tomatoes, and mix well. Season with salt, pepper and lemon juice to taste.

Garbanzo Bean Tomato Salad

Ingredients

3 tablespoons vegetable oil
1 tablespoon red wine vinegar
1 teaspoon salt, divided
1/4 teaspoon pepper, divided
1 (15 ounce) can garbanzo beans
or chickpeas, rinsed and drained
3 medium tomatoes, thinly sliced
1 medium onion, thinly sliced
1 tablespoon minced fresh basil

Directions

In a bowl, combine the oil, vinegar, 1/2 teaspoon salt and 1/8 teaspoon pepper. Add beans; toss to coat. Place tomatoes in a serving bowl. Top with onion. Sprinkle with basil and remaining salt and pepper. Top with bean mixture. Cover and refrigerate for at least 1 hour. Toss just before serving.

Cheddar, Baby Leek and Tomato Sandwich

Ingredients

4 slices sourdough bread
3 tablespoons butter, room temperature
3 small leeks, white part only, julienned
2/3 cup shredded white Cheddar cheese
4 slices firm tomatoes
2 tablespoons mayonnaise

Directions

Heat a frying pan on medium heat. Spread butter evenly on one side of each bread slice; place two slices, butter side down, in the pan. Top with leeks, half of the cheese, the tomato slices, then the remaining cheese. Spread the mayonnaise on the unbuttered side of the remaining two bread slices; place mayonnaise side down on the sandwich. Toast until golden brown, then flip, and brown the other side.

Chickpeas in Tomato Sauce With Feta and Wine

Ingredients

1 1/3 tablespoons olive oil
1 onion, chopped
2 cloves garlic, peeled and minced
1 tablespoon dried oregano
1 (14.5 ounce) can diced tomatoes, drained
1/2 cup dry white wine
1 (15 ounce) can chickpeas (garbanzo beans), drained
3/4 cup crumbled feta cheese
salt and ground black pepper to taste

Directions

Heat oil in a medium skillet over medium heat, and stir in the onion, garlic, and oregano. Cook and stir about 10 minutes, until onions are tender.

Mix tomatoes into the skillet, and cook until heated through. Mix in wine, and continue cooking about 15 minutes, until thickened.

Stir garbanzo beans and feta cheese into the skillet, and cook 5 minutes, until the cheese has melted. Season with salt and pepper. Remove from heat, and allow to cool about 5 minutes before serving.

Grilled Cheese with Tomato, Peppers and Basil

Ingredients

8 (1 ounce) slices bread
4 slices Cheddar cheese
1 large tomato, sliced
2 serrano peppers, seeded and thinly sliced
2 teaspoons dried basil
salt and pepper to taste
2 tablespoons butter

Directions

Butter one side of each slice of bread, and place 4 of the slices butter-side down on a griddle over medium heat.

On each piece of bread, place one slice of cheese, 1 slice of tomato, and a few slices of serrano pepper. Sprinkle dried basil and salt and pepper to taste. Top each sandwich with a slice of buttered bread, butter-side up.

Grill sandwiches until golden brown, about 2 to 3 minutes each side.

Orzo with Tomatoes, Basil, and Gorgonzola

Ingredients

1 1/2 tablespoons olive oil
1 cup uncooked orzo pasta
1 red onion, chopped
1 clove garlic, minced
1 1/4 cups vegetable broth

1 pint cherry tomatoes, halved
12 leaves fresh basil, chopped
1 clove garlic, minced
1 1/2 tablespoons olive oil
1 cup crumbled Gorgonzola
cheese, or to taste

Directions

Heat 1 1/2 tablespoons of olive oil in a saucepan over medium heat. Stir in the orzo pasta; cook and stir until the orzo has lightly browned, 3 to 4 minutes. Stir in the onion, and cook until the onion begins to soften, about 3 minutes. Add 1 clove of garlic; cook until fragrant, about 30 seconds. Pour in the vegetable broth, and bring to a boil over high heat. Reduce heat to medium-low, and cover; simmer until the orzo is tender yet still a little firm to the bite, 12 to 14 minutes.

In a mixing bowl, combine cherry tomatoes, 1/2 of the fresh basil, garlic, and remaining olive oil.

Spoon the cooked orzo into a serving bowl. Top with tomato mixture, and sprinkle with Gorgonzola and remaining basil.

Shrimp, Broccoli, and Sun-dried Tomatoes

Ingredients

1/2 pound large shrimp - peeled and deveined
2 cups fresh broccoli florets
1 (6 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
1/2 teaspoon minced garlic
1/2 cup butter
1 (8 ounce) package angel hair pasta

Directions

Put the heat on under the pasta pot full of water.

In a large saute pan heat the oil from the drained sun-dried tomatoes. Add butter. When butter is melted saute the garlic about 1 minute, add the sun-dried tomatoes, heat for about 1 minute. Add shelled and deveined shrimp. Cook until shrimp are done, about 5-8 minutes.

When pasta water comes to a boil, toss in the broccoli florets. Cook about 2-3 minutes. Then add angel hair. Cook according to package instructions. Drain and turn into large past bowl.

Spoon shrimp mixture over pasta and serve.

Kansas Tomato Sandwich

Ingredients

2 slices white bread
1 medium tomato, thickly sliced
1 slice white American cheese
2 teaspoons butter or margarine
1 lettuce leaf (optional)
salt and pepper to taste

Directions

Toast the bread slices to your desired darkness. When done, spread lightly with butter or margarine. Place a slice of tomato on the buttered side of one slice, and top with a slice of cheese. Season to taste with salt and pepper and place a slice of lettuce on if desired. Top with the remaining slice of bread. Enjoy!

Spicy Tomato and Lentil Soup

Ingredients

1 onion, finely chopped
1 tablespoon olive oil
1 chile pepper, chopped
1 cup red lentils
1 (14.5 ounce) can peeled and diced tomatoes
1 cup water
salt and pepper to taste
1/2 teaspoon ground cumin
1 teaspoon dried basil

1/4 cup sour cream, for topping (optional)
2 sprigs fresh basil leaves for garnish (optional)

Directions

Heat the olive oil in a large saucepan or Dutch oven. Lightly brown the onions in the oil. Add the tomatoes, chili pepper, lentils, cumin and basil to the pan along with the water. Bring to a boil, then reduce heat to medium-low and simmer for about 20 minutes, or until the lentils are tender.

When the lentils have softened, use a stick blender to puree the soup. Season to taste with salt and pepper. For a special touch, put sour cream in a squirt bottle, and squeeze a spiral onto the top of each bowl of soup, and garnish with a sprig of fresh basil.

Pasta with Tomatoes and White Beans

Ingredients

3 cups uncooked penne or medium tube pasta
2 (14.5 ounce) cans Italian-style diced tomatoes
1 (15 ounce) can white kidney or cannellini beans, rinsed and drained
1 (10 ounce) package fresh spinach, chopped
1/2 cup finely crumbled feta cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, bring the tomatoes and beans to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

Add spinach; simmer for 2 minutes or until wilted, stirring occasionally. Drain pasta; top with tomato mixture and cheese.

Corn Pudding Stuffed Tomatoes

Ingredients

8 medium tomatoes
1 teaspoon salt, divided
1/2 teaspoon pepper, divided
2 tablespoons all-purpose flour
2 tablespoons sugar
1/2 teaspoon baking powder
2 eggs, lightly beaten
1 cup half-and-half cream
1 cup whole kernel corn
2 tablespoons butter or margarine,
melted
Minced fresh parsley

Directions

Cut a thin slice off the top of each tomato; scoop out and discard pulp. Sprinkle inside of tomatoes with half of the salt and pepper. Invert on paper towels to drain.

In a large bowl, combine the flour, sugar, baking powder and remaining salt and pepper. Combine the eggs, cream, corn and butter; stir into dry ingredients. Spoon into tomatoes. Place in a shallow baking dish. Bake, uncovered, at 350 degrees F for 38-40 minutes or until a knife inserted near the center of corn pudding comes out clean. Sprinkle with parsley.

Risotto with Tomato, Corn and Basil

Ingredients

2 1/2 cups water
2 cups milk
2 tablespoons butter
1 cup minced onion
1 clove garlic, minced
3/4 cup uncooked Arborio rice
3 tablespoons white wine
1 medium tomato - peeled,
seeded and chopped
1 1/3 cups fresh corn kernels
1/2 cup grated Parmesan cheese
1/2 cup fresh basil leaves, cut into
thin strips
1/2 teaspoon salt
ground black pepper to taste

Directions

Combine the water and milk in a medium size pot or saucepan, heat the water and milk to a simmer. Keep the pan over low heat.

Melt the butter in a large casserole or skillet over medium high heat. Add the onion and cook for 3 to 4 minutes, stirring occasionally. Add the garlic and the rice, stir constantly for 1 minute. Add the white wine and stir until completely absorbed.

Begin to add the heated milk-water mixture 1/2 cup at a time, stirring frequently. Wait until each addition is almost completely absorbed before adding the next. When the rice has cooked for 15 minutes and most of the liquid has been incorporated, add the corn kernels and tomatoes along with the end of the milk-water mixture. Cook, stirring frequently, until the rice is tender but still slightly chewy.

The risotto should take 18 to 20 minutes of cooking all together. Stir in the Parmesan cheese, most of the basil, and the salt and pepper. Spoon the risotto immediately onto plates, top with the remaining basil strands, and serve.

Tomato-Garlic Dressing

Ingredients

2 cups mayonnaise
1 teaspoon lemon juice
1 teaspoon garlic powder
2 medium tomatoes, cubed

Directions

Combine ingredients in a food processor or blender. Process until smooth. Chill.

Spicy Tomato Chutney

Ingredients

- 4 pounds ripe tomatoes
- 1 (1 inch) piece fresh ginger root
- 3 cloves garlic
- 1 3/4 cups white sugar
- 1 cup red wine vinegar
- 2 onions, diced
- 1/4 cup golden raisins
- 2 teaspoons mixed spice
- 1 teaspoon chili powder
- 1 pinch paprika
- 1 tablespoon curry paste

Directions

Fill a saucepan with water, and bring to a boil. Place tomatoes in boiling water, and cook for 3 to 5 minutes, or until skins begin to crack and peel. Remove from water, cool, and peel.

Puree tomatoes with ginger and garlic in a food processor or blender.

Place tomato mixture, sugar, vinegar, onions, and golden raisins in a large saucepan. Season with mixed spice, chili powder, paprika, and curry paste. Simmer over medium heat until thick. Refrigerate until ready to use.

Tomato Cheese Melt

Ingredients

1 onion bagel or English muffin,
split
1/4 cup shredded Cheddar
cheese
1/8 teaspoon cayenne pepper
2 tomato slices
1 tablespoon shredded Parmesan
cheese

Directions

On each bagel or muffin half, sprinkle half of the cheddar cheese and cayenne pepper. Top with a tomato slice. Sprinkle half of the Parmesan cheese over each tomato. Broil 6 in. from the heat for 4-5 minutes or until cheese is bubbly.

Risotto with Sun-Dried Tomatoes and Mozzarella

Ingredients

5 1/2 cups vegetable stock
1/3 cup oil-packed sun-dried tomatoes
1 onion, chopped
2 cups Arborio rice
1 cup shredded mozzarella cheese
1 cup grated Parmesan cheese
1/4 cup chopped fresh basil
salt and pepper to taste

Directions

In a large saucepan, bring the vegetable stock to a simmer. While the stock is heating, drain the sun-dried tomatoes and reserve the oil. Chop the tomatoes coarsely and set them aside.

In a large frying pan, warm 2 tablespoons of oil from the tomatoes, add onion and saute until translucent; about 6 minutes.

Add rice to the frying pan and stir until white spots appear in the center of the grains; about 1 minute. Spoon a ladleful of vegetable stock into the frying pan and cook the mixture on low until all the stock is absorbed; about 2 minutes. Continue adding the stock, a ladleful at a time until the rice is tender and the mixture is creamy, approximately 20 to 25 minutes.

Add the mozzarella cheese, Parmesan cheese, sun-dried tomatoes, 2 tablespoons of the remaining oil from the tomatoes, chopped basil, and salt and pepper. Mix well and serve.

Salmon, Rice, and Fried Tomatoes

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 1/2 tablespoons lemon pepper, divided
1 tablespoon dried dill weed, divided
2 tablespoons vegetable oil, divided
1 pound salmon
1 tomato, sliced 1/2 inch thick
2 eggs, beaten
1 cup all-purpose flour

Directions

Bring the rice and water to a boil in a pot. Season with 1 tablespoon lemon pepper and 1/2 tablespoon dill weed. Reduce heat to low, cover, and simmer 20 minutes.

Heat 1 tablespoon oil in a skillet over medium heat. Place salmon in the skillet, and cook 20 minutes, turning once, until lightly browned and easily flaked with a fork. Set aside.

Season the tomato slices with remaining lemon pepper and dill. Place the eggs and flour in 2 separate dishes. Dip each tomato slice in the egg to coat, then press in the flour, coating both sides.

Heat remaining oil in the skillet over medium-high heat. Place tomato slices in the skillet, and cook 5 minutes on each side, until lightly browned. Serve salmon over the cooked rice, and top with fried tomatoes.

Green Beans with Cherry Tomatoes

Ingredients

1 1/2 pounds green beans,
trimmed and cut into 2 inch pieces
1 1/2 cups water
1/4 cup butter
1 tablespoon sugar
3/4 teaspoon garlic salt
1/4 teaspoon pepper
1 1/2 teaspoons chopped fresh
basil
2 cups cherry tomato halves

Directions

Place beans and water in a large saucepan. Cover, and bring to a boil. Set heat to low, and simmer until tender, about 10 minutes. Drain off water, and set aside.

Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper and basil. Add tomatoes, and cook stirring gently just until soft. Pour the tomato mixture over the green beans, and toss gently to blend.

Chickpea Salad with Red Onion and Tomato

Ingredients

19 ounces garbanzo beans,
drained
2 tablespoons red onion, chopped
2 cloves garlic, minced
1 tomato, chopped
1/2 cup chopped parsley
3 tablespoons olive oil
1 tablespoon lemon juice
salt and pepper to taste

Directions

In a large bowl, combine the chickpeas, red onion, garlic, tomato, parsley, olive oil, lemon juice and salt and pepper to taste. Chill for 2 hours before serving. Taste and adjust seasoning. Serve.

Tomato Cucumber Salad with Mint

Ingredients

1/3 cup red wine vinegar
1 tablespoon white sugar
1 teaspoon salt
2 large cucumbers, peeled, seeded, and cut into 1/2-inch slices
3 large tomatoes, seeded and chopped
2/3 cup chopped red onion
1/2 cup chopped fresh mint
2 tablespoons olive oil
salt and pepper to taste

Directions

In a large bowl, combine vinegar, sugar, and salt. Mix in cucumbers, and marinate 1 hour, stirring occasionally.

Gently toss tomatoes, onion, mint, and olive oil with the marinated cucumbers. Season with salt and pepper.

Russian Tomato Salad

Ingredients

2 sweet onions, chopped
2 tomatoes, chopped
3 green bell peppers, chopped
1 cup sour cream
1 tablespoon chopped fresh dill

Directions

In a medium bowl, toss together sweet onions, tomatoes, and green bell peppers.

Blend sour cream and dill in a small bowl. Lightly toss into the salad mixture. Cover, and chill in the refrigerator until serving.

Sun-Dried Tomato Palmiers

Ingredients

6 oil-packed sun-dried tomatoes
1 clove garlic, crushed
3 tablespoons grated Parmesan cheese
1 (8 ounce) can refrigerated crescent dinner rolls
1 egg yolk, beaten with 1 teaspoon water

Directions

Preheat oven to 400 degrees F (200 degrees C). Drain sun-dried tomatoes, reserving 1 1/2 tablespoons oil. Finely chop the sun-dried tomatoes.

In a small bowl, combine, sun-dried tomatoes, reserved oil, garlic, and 1 tablespoon Parmesan cheese.

Lay roll dough out flat, and seal perforations. Spread tomato and cheese mixture evenly over the dough. Starting at one long end, roll the dough up to the middle. Roll up other long end to meet in the middle. Cut into 1/2 inch slices. Arrange on a greased cookie sheet, and brush with egg yolk mixture.

Bake in preheated oven for 5 minutes, or until golden brown. Turn over, and continue baking for 5 minutes. Remove from oven, and sprinkle with remaining 2 tablespoons Parmesan cheese. Serve warm.

Tomato Asian Chicken Salad

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1 tablespoon soy sauce
1 tablespoon vinegar
1/4 teaspoon ground ginger
1/8 teaspoon garlic powder
1 clove garlic, minced
4 skinless, boneless chicken
breast halves
8 cups mixed salad greens torn
into bite-sized pieces

Directions

Stir the soup, soy sauce, vinegar, ginger and garlic powder in a 1-quart saucepan.

Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 15 minutes or until cooked through, turning and brushing often with the soup mixture. Cut the chicken into thin strips.

Heat the remaining soup mixture over medium-high heat to a boil. Arrange the salad greens and chicken on a platter. Serve with the soup mixture.

Lentils with Tomatoes

Ingredients

1 quart water
1 cup dry lentils
3 tablespoons olive oil
1 medium green bell pepper,
chopped
1 medium onion, chopped
2 1/2 cups peeled, seeded, and
chopped tomatoes
salt and pepper to taste

Directions

In a pot, bring the water to a boil, and stir in the lentils. Reduce heat, and simmer 20 minutes; drain.

Heat the olive oil in a large skillet over medium heat, and saute the green bell pepper and onion until tender. Mix in the tomatoes, and season with salt and pepper. Stir in the lentils, reduce heat, and simmer 25 to 30 minutes, until the lentils are tender.

Eggplant with Tomato Sauce

Ingredients

1 medium eggplant
2 tablespoons butter or margarine,
melted
salt and pepper to taste
1 (8 ounce) can tomato sauce
1/4 teaspoon garlic powder
1/4 cup grated Parmesan cheese

Directions

Cut eggplant lengthwise into 1/2-in. thick slices. Place on a broiler pan. Brush with butter; sprinkle with salt and pepper. Broil 4 in. from the heat for 3-4 minutes on each side or until tender. Meanwhile, heat the tomato sauce and garlic powder. Drizzle over eggplant. Sprinkle with Parmesan cheese if desired.

Old Fashioned Scalloped Tomatoes

Ingredients

1 (28 ounce) can diced tomatoes,
drained
1 cup crushed saltine crackers
salt and pepper to taste
1/4 cup grated Parmesan cheese
1/4 cup butter
1 teaspoon dried parsley

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

In a medium bowl, mix diced tomatoes and crackers. Season with salt and pepper, and transfer to the prepared baking dish. Sprinkle with Parmesan cheese, and dot with butter. Season with parsley.

Bake uncovered in the preheated oven 20 minutes, or until lightly browned.

Tomato Chicken

Ingredients

8 chicken thighs
4 tomatoes, quartered
8 cloves garlic, minced
4 teaspoons minced fresh ginger root
1 teaspoon chili powder
1 pinch ground turmeric
1 teaspoon salt
1/2 teaspoon coconut oil (optional)

Directions

Combine the chicken, tomatoes, garlic, ginger, chili powder, turmeric, and salt in a large, heavy pot over high heat; cook and stir until the chicken begins to brown; reduce heat to medium-low and allow mixture to simmer until the chicken is no longer pink in the center and the juices run clear, about 45 minutes. Sprinkle with coconut oil to serve.

Artichoke and Sun-dried Tomato Chicken

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
2 teaspoons olive oil
1 (14.5 ounce) can diced tomatoes with green peppers and onions
1/4 cup sun-dried tomato pesto
1 (14 ounce) can artichoke hearts in water, drained and quartered

Directions

Season both sides of chicken breasts with salt and pepper. Heat oil in a large skillet over medium-high heat. Place chicken in skillet; cook, turning once to brown each side. Remove chicken from pan, and set aside.

Pour tomatoes into pan; cook for 1 minute, stirring constantly, and incorporating any brown bits from bottom of pan. Stir in pesto and artichokes, and return chicken to pan. Cover, and reduce heat to medium. Simmer for 5 to 10 minutes, or until chicken is cooked through.

Slow Cooker Tomato Chicken

Ingredients

5 (6 ounce) skinless, boneless
chicken breast halves
1 (16 ounce) can diced tomatoes
with basil
2 tablespoons minced garlic
2 tablespoons soy sauce
1 tablespoon dry mustard
1/2 (10 ounce) package frozen
peas

Directions

Place the chicken breasts in a slow cooker. Stir together the tomatoes, garlic, soy sauce, and dry mustard; pour over the chicken breasts.

Cook on Low 7 hours; stir in peas and cook 1 hour more.

Tomato Feta Salad

Ingredients

2 tablespoons balsamic vinegar
1 1/2 teaspoons minced fresh basil
1/2 teaspoon salt
1/2 cup coarsely chopped sweet onion
1 pound grape or cherry tomatoes, halved
2 tablespoons olive oil
1/4 cup crumbled feta cheese

Directions

In a bowl, combine the vinegar, basil and salt. Add onion; toss to coat. Let stand for 5 minutes. Add the tomatoes, oil and feta cheese; toss to coat. Serve with a slotted spoon.

Rustic Tomato Basil Tart

Ingredients

1 refrigerated rolled ready-to-use pie crust
3 medium plum tomatoes, thinly sliced crosswise
1 tablespoon balsamic glaze
1/4 cup chopped fresh basil
1 3/4 cups Sargento B® Shredded Reduced Sodium Mozzarella Cheese, divided

Directions

Unroll pie crust on baking sheet. Top with 1 cup cheese, leaving a 1-1/2 inch border around edges. Arrange tomatoes in a single layer over cheese. Drizzle balsamic glaze evenly over tomatoes; top with basil and the remaining cheese.

Fold edges of pie crust over filling, tucking and pressing down edges onto tart.

Bake on lowest oven rack in a preheated 375 degrees F oven 25 minutes or until golden brown. Let stand 15 minutes. Cut into wedges. Serve warm or at room temperature.

Sausage Tomato Soup

Ingredients

1/2 pound bulk Italian sausage
1 medium onion, chopped
1 small green pepper, chopped
1 (28 ounce) can diced tomatoes, undrained
1 (14.5 ounce) can beef broth
1 (8 ounce) can tomato sauce
1/2 cup picante sauce
1 1/2 teaspoons sugar
1 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 cup shredded mozzarella cheese

Directions

In a saucepan, cook the sausage, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in tomatoes, broth, tomato sauce, picante sauce, sugar, basil and oregano. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Sprinkle with cheese.

Tomato Macaroni Soup

Ingredients

1 cup macaroni
3 cups milk
3 tablespoons margarine
salt and pepper to taste
1 (14.5 ounce) can diced tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan combine cooked macaroni, milk, margarine and salt and pepper. Then stir in tomatoes. Cook over medium heat until quite hot.

Tomato Bisque II

Ingredients

2 pounds tomatoes
2 cubes beef bouillon, crumbled
1 tablespoon white sugar
1 teaspoon salt
1 bay leaf
1/4 teaspoon dried basil
1/4 teaspoon ground black pepper
1/2 cup butter
1/3 cup all-purpose flour
1 quart milk

Directions

Run the tomatoes through a food mill to remove the seeds and skins, and place in a large pot over medium heat. Stir in the bouillon, sugar, salt, bay leaf, basil and pepper. Bring to a boil, then reduce heat, and simmer 30 minutes. (If you're going to can this mixture, process it now.)

In a small saucepan over medium heat, melt butter. Whisk in flour all at once to form a roux, cook 1 minute. Whisk in milk, a little at a time, cooking and stirring constantly until thickened. Stir into tomato mixture and heat through.

Tomato Tang Salad Dressing

Ingredients

1 cup chopped fresh tomato
1/3 cup red wine vinegar
1 dash Worcestershire sauce
1 teaspoon ketchup
2 teaspoons Dijon mustard
1 tablespoon minced fresh basil
1 tablespoon minced fresh thyme

Directions

Place tomato, vinegar, Worcestershire sauce, ketchup, mustard, basil, and thyme in a small bowl. Mix thoroughly, cover, and refrigerate until serving.

Creamy Tomato Bisque

Ingredients

1/4 cup unsalted butter
1 cup chopped onion
2 (28 ounce) cans crushed tomatoes
1/4 cup anise flavored liqueur (such as Pernod®)
1 tablespoon crushed fennel seed
4 teaspoons salt
1/4 teaspoon freshly ground black pepper
2 cups half-and-half
1 cup chopped fresh basil

Directions

Melt the butter in a large saucepan over medium heat until foamy. Cook and stir the onion until golden brown, about 10 minutes. Stir in the tomatoes, anise liqueur, fennel seed, salt, and pepper, bring to a boil, reduce heat, and simmer to blend the flavors, about 30 minutes.

Stir in the half-and-half and basil, and heat on low heat until the soup is hot but not boiling. Puree until smooth with an immersion blender. Alternatively, pour the bisque into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the bisque moving before leaving it on to puree. Puree in batches until smooth.

Spicy Sun-Dried Tomato and Clam Spread

Ingredients

1/3 cup sun-dried tomatoes
1 clove garlic
1/2 teaspoon crushed red pepper
1/2 teaspoon dried parsley
1/2 teaspoon dried basil
1/4 teaspoon chili powder
1 dash salt
1 dash pepper
1 (8 ounce) package cream cheese, softened
1 (6.5 ounce) can minced clams, drained

Directions

In a blender or food processor, puree the sun-dried tomatoes and garlic until smooth. Blend in the red pepper, parsley, basil, chili powder, salt, and pepper. Spoon in the cream cheese and clams, and continue to blend until smooth. Transfer the spread to a serving bowl, and chill until ready to serve.

Tangy Tomato Slices

Ingredients

1 cup vegetable oil
1/3 cup white vinegar
1/4 cup minced fresh parsley
3 tablespoons minced fresh basil
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
1/2 teaspoon garlic powder
1 medium Sweet Onion, thinly sliced
6 large tomatoes, thinly sliced

Directions

In a small bowl or a jar with a tight-fitting lid, mix first nine ingredients. Layer onion and tomatoes in a shallow serving dish. Drizzle dressing over the vegetables; cover and refrigerate for several hours.

Tasty Tarragon and Tomato Rice Dish

Ingredients

1 cup uncooked long-grain white rice
2 cups water
1 (14.5 ounce) can diced tomatoes with juice
1 tablespoon dry vermouth (optional)
1 tablespoon brown sugar
2 teaspoons dried tarragon
1 teaspoon dried basil
1/4 teaspoon sea salt
1 dash ground black pepper

Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

In a separate pot over medium heat, mix the tomatoes, vermouth, brown sugar, tarragon, basil, sea salt, and pepper. Cook, stirring occasionally, 20 minutes, until most of the liquid has been reduced. Serve over the cooked rice.

Fresh Tomato Chili Sauce

Ingredients

35 fresh tomatoes, peeled, seeded and chopped
3 fresh hot chile peppers, seeded and chopped
4 red bell peppers, cored, seeded and cut into 2-inch pieces
1 large onion, chopped
2 cups apple cider vinegar
1/3 cup fresh lime juice, or amount to taste
1 cup white sugar
1 cup packed brown sugar
1 tablespoon salt, or amount to taste

Directions

Place the tomatoes in a large pot over medium heat, and simmer 1 hour. Skim off any excess liquid or foam. Stir in the chile peppers, bell peppers, onion, vinegar, lime juice, white sugar, brown sugar, and desired amount of salt. Reduce heat to low, and simmer 3 to 5 hours until liquid reduces and thickens. Adjust seasonings to taste.

Remove chili sauce from heat, and skim off any foam. Pour into hot, sterilized jars, leaving 1/4 inch headroom. Adjust lids. Process for 10 minutes in a boiling-water bath.

Tomato Bacon Pie

Ingredients

1 (9 inch) unbaked deep dish
pastry shell
3 medium tomatoes, cut into 1/4
inch slices
10 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese
1 cup mayonnaise*

Directions

Bake pastry shell according to package directions; cool.

Place tomatoes in the crust; sprinkle with bacon. In a bowl, combine the cheese and mayonnaise. Spoon over bacon in the center of pie, leaving 1 in. around edge. Bake at 350 degrees F for 30-40 minutes or until golden brown (cover edges with foil if necessary to prevent over browning).

Baked Cherry Tomatoes with Garlic

Ingredients

1 pint cherry tomatoes
4 cloves garlic, slivered
2 tablespoons extra virgin olive oil
(optional)
kosher salt (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a slit in one side of the cherry tomatoes, and insert a sliver of garlic into each. Arrange tomatoes in a single layer on a baking sheet. Drizzle with olive oil and sprinkle with salt.

Bake tomatoes about 20 minutes in the preheated oven, until slightly shriveled. Serve warm.

Zucchini Tomato Pie

Ingredients

2 cups chopped zucchini
1 cup chopped tomato
1/2 cup chopped onion
1/3 cup grated Parmesan cheese
3/4 cup biscuit baking mix
1/2 cup milk
3 eggs
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 10 inch pie pan.

Combine zucchini, tomato, onion, and Parmesan cheese in prepared pie pan. In a small bowl, combine biscuit mix, milk, eggs, and salt and pepper. Beat until smooth, then pour over vegetable mixture.

Bake in preheated oven for 30 minutes, or until a knife inserted into the center comes out clean.

Tomato Bisque I

Ingredients

2 (14.5 ounce) cans stewed tomatoes
1 cup heavy cream
1 teaspoon dried basil

Directions

Place stewed tomatoes in a saucepan. Bring to boil, and then turn down to simmer. Stir in cream or nondairy creamer. Stir in basil, and serve.

Tomato Rasam

Ingredients

2 teaspoons vegetable oil
1/4 teaspoon black mustard seed
5 fresh curry leaves
1 large tomato, diced
1 teaspoon cumin seed, freshly ground
1/2 teaspoon ground black pepper
1/2 teaspoon red pepper flakes
2 pinches ground dried turmeric
3 cloves garlic, crushed
3 cups water
2 teaspoons tamarind paste
salt to taste
1 tablespoon chopped fresh cilantro

Directions

Heat the oil in a large saucepan over medium heat. Add the mustard seeds. As they start to sputter, add the curry leaves and tomato then season with cumin, pepper, red pepper flakes, turmeric and garlic. Pour in the water and bring to a boil. Stir in tamarind paste, adjusting to taste if you want, and season with salt. Simmer for about 2 minutes.

Ladle into bowls and garnish with cilantro to serve. Drink it like soup or eat it with rice.

Tomato Bisque III

Ingredients

1/4 cup butter
1 small onion, finely chopped
1 stalk celery, finely chopped
1 carrot, finely chopped
2 cloves garlic, minced
3 tablespoons all-purpose flour

3 tablespoons tomato paste
4 cups chicken broth
2 (14.5 ounce) cans fire roasted
diced tomatoes, drained
3 tablespoons white sugar
1/4 teaspoon ground nutmeg
1/4 cup heavy cream
salt and black pepper to taste

Directions

Melt the butter in a large saucepan over medium heat. Stir in the onion, celery, carrot, and garlic. Cook and stir until the vegetables are tender and beginning to brown, about 8 minutes. Stir in the flour and cook 1 minute longer, stirring constantly.

Stir in the tomato paste, chicken broth, tomatoes, sugar, and nutmeg. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer 15 minutes until the vegetables are very tender.

Pour half to three-quarters of the soup into a blender-depending on how chunky you want it-filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Alternately, you can use a stick blender and puree the soup in the saucepan.

Return the pureed soup to the saucepan and stir in the cream. Cook over medium heat until the soup is hot. Season with salt and pepper to taste before serving.

Shrimp Scampi and Tomato Broil

Ingredients

2 tablespoons olive oil
4 cloves garlic, minced
1 pound large shrimp, peeled and deveined
2 tomatoes, chopped
1/2 cup white wine
1 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese
1 teaspoon dried parsley

Directions

Preheat the oven's broiler, and set the oven rack about 6 inches from the heat source.

Heat the oil in a large, oven-proof skillet over medium heat; add the garlic, and cook until lightly browned, about 1 minute. Stir in the shrimp and the tomatoes. Cook just until the shrimp turn pink, 3 to 5 minutes. Pour in wine; simmer for 2 additional minutes.

Top shrimp with mozzarella cheese, and broil until the cheese is melted and golden. Sprinkle with Parmesan cheese and dried parsley before serving.

Mushroom, Roasted Tomato and Pancetta

Ingredients

2 Roma or large plum tomatoes, halved lengthwise and seeded
1 teaspoon BertolliB® Extra Virgin Olive Oil
2 ounces pancetta or bacon, diced
1 tablespoon BertolliB® Extra Light®, Tasting Olive Oil
4 cloves garlic, finely chopped
12 ounces assorted mushrooms (crimini, white, shiitake), sliced
2 cups chicken broth
8 ounces fresh or packaged fettuccine, cooked and drained
2 tablespoons chopped flat-leaf parsley
1 tablespoon mint leaves (optional)
1 tablespoon BertolliB® Extra Virgin Olive Oil

Directions

Preheat oven to 475 degrees F. Season tomatoes, if desired, with Kosher salt, then drizzle with 1 tsp. BertolliB® Extra Virgin Olive Oil. Arrange in baking pan and roast 15 minutes or until wilted. Chop tomatoes and set aside.

Saute pancetta with 1 Tbsp. BertolliB® Extra Light®, Tasting Olive Oil over medium-high heat until crisp. Add garlic and cook 30 seconds. Add mushrooms, roasted tomatoes and 1 cup broth. Bring to a boil over high heat, then reduce heat to low and simmer uncovered, stirring occasionally, about 5 minutes.

Add cooked fettuccine to mushroom mixture, then add remaining broth, parsley and mint. Simmer 5 minutes. Serve, if desired, with parmesan cheese and drizzle with remaining 1 Tbsp. Bertolli Extra Virgin Olive Oil.

Green Tomato Cake

Ingredients

4 cups chopped green tomatoes
1 tablespoon salt
1/2 cup butter
2 cups white sugar
2 eggs
2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Place chopped tomatoes in a bowl and sprinkle with 1 tablespoon salt. Let stand 10 minutes. Place in a colander, rinse with cold water and drain.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

Cream butter and sugar. Add eggs and beat until creamy.

Sift together flour, cinnamon, nutmeg, soda and 1/4 teaspoon salt. Add raisins and nuts to dry mixture; add dry ingredients to creamed mixture. Dough will be very stiff. Mix well.

Add drained tomatoes and mix well. Pour into the prepared 9 x 13 inch pan.

Bake for 40 to 45 minutes in the preheated oven, or until toothpick inserted into cake comes out clean.

Sausage and Sun-Dried Tomato Quiche

Ingredients

1 (9 inch) frozen pie crust, thawed
1/2 pound ground sausage
2 shallots, chopped
1 clove clove garlic, minced
1/2 cup chopped sun-dried tomatoes
2 tablespoons chopped fresh parsley
4 eggs
1 cup whipping cream
1 cup shredded mozzarella cheese

Directions

Preheat an oven to 425 degrees F (220 degrees C). Line pie pan with pie crust, and prick several places with a fork. Place a double layer of aluminum foil over the crust. Bake in the preheated oven for 8 minutes, and then remove foil. Continue baking until crust begins to set, about 5 minutes; remove from oven. Reduce oven temperature to 350 degrees F (175 degrees C).

In a large skillet, cook sausage until well browned, stirring frequently. Mix in shallots and garlic, and continue cooking for 1 minute. Stir in sun-dried tomatoes and 1 tablespoon parsley. Spread mixture into the bottom of the warm pie crust.

In a mixing bowl, beat eggs with cream. Stir in cheese. Pour mixture over sausage in pie crust. Sprinkle remaining parsley over the top.

Bake in preheated oven until crust browns and a knife inserted in the center comes out clean, about 45 to 60 minutes.

Black Bean, Corn, and Tomato Salad with Feta

Ingredients

1 (14 ounce) can black beans,
drained and rinsed
2 fresh tomatoes, chopped
1 large green bell pepper,
chopped
1 cup fresh sweet white corn, cut
from the cob
1 bunch green onions, sliced
1 jicama, peeled and minced
1 fresh jalapeno pepper, minced
1 (8 ounce) package crumbled
feta cheese
B
1 clove garlic
1 pinch sea salt
1/4 cup fresh lime juice
1 teaspoon Dijon mustard
1/4 teaspoon fresh-ground black
pepper
1 cup olive oil

Directions

Place the beans, tomato, bell pepper, corn, onion, jicama, jalapeno pepper, and feta cheese in a large salad bowl.

Mash the garlic and salt together with a mortar and pestle. Whisk together the mashed garlic, lime juice, mustard, and pepper in a small bowl. Add the oil in a slow, steady stream while whisking. Continue whisking until smooth. Drizzle the dressing over the salad and toss to coat. Chill overnight.

Tomato Onion Koora

Ingredients

- 2 tablespoons cooking oil
- 2 dried red chile peppers, broken into pieces
- 1 teaspoon cumin seeds
- 1 teaspoon mustard seeds
- 1/4 teaspoon asafoetida powder
- 1 sprig fresh curry leaves
- 2 onions, chopped
- 2 green chile peppers, chopped
- 1/2 teaspoon ground turmeric
- 4 tomatoes, chopped
- 1/2 teaspoon red chili powder
- 1 teaspoon white sugar
- salt, to taste
- 1/2 cup water
- 2 tablespoons chopped cilantro leaves, for garnish (optional)

Directions

Heat the oil in a large skillet over medium heat; fry the red chile peppers, cumin seeds, and mustard seeds in the hot oil until the seeds begin to splutter, 2 to 3 minutes. Sprinkle the asafoetida powder over the seeds and add the curry leaves. Stir the onions, green chile peppers, and turmeric powder into the mixture; cook and stir until the onions are softened, 3 to 5 minutes. Add the tomatoes, red chili powder, sugar, and salt; continue cooking until the tomatoes are pulpy. Pour the water into the mixture; simmer until the curry begins to thicken, 5 to 10 minutes. Garnish with cilantro to serve.

Tomato Basil Fettuccine

Ingredients

8 ounces uncooked fettuccine
1/4 cup chopped onion
1/8 teaspoon crushed red pepper flakes
1 tablespoon butter or stick margarine
1 (14.5 ounce) can diced tomatoes, undrained
1/4 teaspoon salt
1/3 cup fat-free evaporated milk
1/4 cup chopped fresh basil
2 tablespoons grated Parmesan cheese

Directions

Cook fettuccine according to package directions. meanwhile, in a large nonstick skillet, saute onion and red pepper flakes in butter until onion is tender. Add tomatoes and salt; cook and stir over medium-high heat until most of the liquid is evaporated. Remove from the heat; let stand for 1 minute. Gradually whisk in milk. Drain fettuccine and place in a large bowl. Add the basil, Parmesan cheese and tomato mixture; toss to coat.

Dilled Cucumber, Tomato and Celery Salad

Ingredients

1/3 cup water
1 tablespoon dill seed
1 tablespoon honey
1/3 cup buttermilk salad dressing
and seasoning mix
2 cups mayonnaise
1 cup buttermilk
1 1/3 cups milk
1 cup white vinegar

2 large cucumbers, quartered and
thinly sliced
3 tomatoes, cubed
2 stalks celery, chopped
1/2 onion, sliced and quartered
2 cloves garlic, minced
1 teaspoon salt

Directions

Place water and dill seed in a small saucepan and bring to a simmer over medium-high heat. Reduce heat to medium-low and simmer 10 minutes. Whisk in honey and salad dressing mix, then pour mixture into a large bowl. Whisk in mayonnaise, buttermilk, milk, and vinegar until smooth.

Place cucumbers, tomatoes, celery, onion, garlic, and salt into a separate bowl, and pour half of the dressing onto the vegetables; toss well. Cover, and refrigerate salad for at least 1 hour. Cover and refrigerate remaining dressing for future use.

Tomato and Pepper Salad

Ingredients

3 medium tomatoes, chopped
1 large cucumber, seeded and chopped
1 medium green bell pepper, chopped
1 stalk celery, thinly sliced
3 tablespoons distilled white vinegar
1 tablespoon white sugar
1/2 teaspoon salt
freshly ground black pepper to taste

Directions

In a bowl, mix the tomatoes, cucumber, green bell pepper, and celery. Mix the vinegar, sugar, salt, and pepper in a separate bowl, and pour over the salad. Gently toss to coat. Cover, and refrigerate at least 2 hours, stirring occasionally.

Tomato Basil Squares

Ingredients

1 (10 ounce) container refrigerated
pizza crust
1/4 cup mayonnaise
1/4 cup freshly grated Parmesan
cheese
2 tablespoons chopped fresh basil
1 clove garlic, minced
3 roma (plum) tomatoes, sliced
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Roll out pizza dough, and place on a baking sheet. Mix mayonnaise, Parmesan, basil, and garlic in a small bowl. Spread mayonnaise mixture on pizza crust; top with sliced tomatoes. Sprinkle with mozzarella cheese.

Bake in preheated oven until crust is golden brown and cheese is bubbly, 15 to 20 minutes. Cut into squares to serve.

Sunset Tomato Soup

Ingredients

4 medium carrots, sliced
1 medium onion, chopped
1 tablespoon olive or canola oil
3 large yellow tomatoes, peeled and coarsely chopped
4 plum tomatoes, peeled and coarsely chopped
1 (14.5 ounce) can reduced sodium chicken broth or vegetable broth
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 teaspoons snipped fresh dill

Directions

In a Dutch oven or large kettle, saute carrots and onion in oil until onion is tender. Add the tomatoes, broth, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 45-60 minutes or until liquid is slightly reduced. stir in dill; simmer 15 minutes longer.

Easy Indian Tomato Soup (Saar)

Ingredients

4 large ripe tomatoes
1/2 cup water
2 cloves garlic
2 tablespoons ghee (clarified butter)
1 teaspoon mustard seed
6 leaves fresh curry
1 cup water
2 teaspoons white sugar
1 teaspoon paprika
salt to taste
2 tablespoons chopped fresh cilantro

Directions

Place the tomatoes and 1/2 cup water in a microwave-safe bowl, and cook on High 4 minutes in the microwave. Reserve the cooking water. Cool tomatoes slightly, peel, and discard skins. Process the tomatoes, reserved water, and garlic in a blender or food processor until smooth.

Melt the ghee in a skillet over medium heat, and cook the mustard seed 1 minute. Stir in the curry leaves. Pour the processed tomatoes and garlic into the skillet. Stir in remaining 1 cup water. Mix in sugar, paprika, and salt. Bring to a boil, reduce heat to low, and mix in the cilantro. Continue cooking 5 minutes. Serve warm.

Beefy Tomato Soup

Ingredients

1 pound ground beef
1 quart tomato juice
3 cups water
3/4 cup uncooked elbow
macaroni
1 envelope onion soup mix
1/4 teaspoon chili powder

Directions

In a large saucepan, cook beef over medium heat until no longer pink; drain. Add the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until macaroni is tender.

Goat Cheese and Tomato Pizza

Ingredients

1 (6 ounce) can tomato paste
3/4 cup water
1/4 cup olive oil
1 tablespoon Italian seasoning
1/2 teaspoon garlic salt
1/8 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
2 roma (plum) tomatoes, diced
2 (6.5 ounce) packages dry pizza crust mix
6 roma (plum) tomatoes, thinly sliced
4 ounces goat cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

In small saucepan, mix tomato paste with water and oil, and stir in chopped tomato. Season with Italian seasoning, garlic salt, cayenne pepper, and ground pepper. Simmer over low heat for 20 minutes.

Meanwhile, mix pizza dough according to directions on box. Spread onto a greased cookie sheet or pizza pan. When sauce is done, spread over crust. Arrange sliced tomatoes over sauce, and top with small chunks of goat cheese.

Bake for 15 minutes, or until crust is golden brown.

Tomato-Bacon Rarebit

Ingredients

1 tablespoon butter or margarine
1 tablespoon all-purpose flour
2/3 cup milk
1 teaspoon Worcestershire sauce
1/4 teaspoon ground mustard
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon paprika
2 cups shredded sharp Cheddar cheese
4 slices white bread, toasted
12 bacon strips, cooked and drained
2 medium tomatoes, sliced

Directions

In a saucepan, melt butter over medium heat. Stir in the flour to form a smooth paste. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes. Reduce heat to low; add Worcestershire sauce, mustard, salt, pepper, paprika and cheese. Cook and stir until cheese is melted. Place toast on plates; top each piece with three bacon strips, two slices of tomato and cheese sauce.

Pork Chops with Fresh Tomato, Onion, Garlic, and

Ingredients

2 tablespoons olive oil, divided
1 large onion, halved and thinly sliced
4 pork loin chops, 1 inch thick
salt to taste
black pepper to taste
garlic powder to taste
1/2 pint red grape tomatoes, halved
1/2 pint yellow grape tomatoes, halved
3 cloves garlic, diced
1 tablespoon dried basil
2 1/2 teaspoons balsamic vinegar
4 ounces feta cheese, crumbled

Directions

Heat 1 tablespoon oil in a skillet over medium heat. Stir in the onion and cook until golden brown. Set aside.

Heat 1/2 tablespoon oil in the skillet. Season pork chops with salt, pepper, and garlic powder, and place in the skillet. Cook to desired doneness. Set aside and keep warm.

Heat remaining oil in the skillet. Return onions to skillet, and stir in tomatoes, garlic, and basil. Cook and stir about 3 minutes, until tomatoes are tender. Mix in balsamic vinegar, and season with salt and pepper. Top chops with the onion and tomato mixture, and sprinkle with feta cheese to serve.

Tomato, Cucumber and Red Onion Salad with

Ingredients

2 large cucumbers - halved
lengthwise, seeded and sliced
1/3 cup red wine vinegar
1 tablespoon white sugar
1 teaspoon salt
3 large tomatoes, seeded and
coarsely chopped
2/3 cup coarsely chopped red
onion
1/2 cup chopped fresh mint
leaves
3 tablespoons olive oil
salt and pepper to taste

Directions

In a large bowl, toss together the cucumbers, vinegar, sugar and salt. Let stand at room temperature for an hour, stirring occasionally.

Add tomatoes, onion, mint and oil to cucumbers and toss to blend. Season to taste with salt and pepper.

Garlic-Kissed Tomatoes

Ingredients

6 medium tomatoes
1/4 cup vegetable oil
2 cloves garlic, thinly sliced
3 tablespoons lemon juice
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

Peel and cut tomatoes in half horizontally. Squeeze tomatoes lightly to release seeds. Discard seeds and juices. Place tomato halves in a container with a tight-fitting lid. In a small bowl, mix the oil, garlic, lemon juice, oregano, salt and pepper. Pour over tomatoes. Seal lid and invert to thoroughly coat. Refrigerate at least 4 hours or up to 2 days, inverting occasionally to marinate.

Broccoli Tomato Cups

Ingredients

12 medium tomatoes
4 cups broccoli florets
4 tablespoons butter or margarine,
melted, divided
1/4 cup seasoned bread crumbs

Directions

Cut a thin slice off the top of each tomato. Scoop out pulp leaving a 1/2-in. shell (discard pulp or save for another use). Invert tomatoes onto paper towels to drain.

In a saucepan, place broccoli in a steamer basket over 1 in. of boiling water. Cover and steam for 5 minutes or until crisp-tender; set aside.

Brush inside of tomatoes with 2 tablespoons butter. Stuff broccoli into tomatoes. Toss bread crumbs and remaining butter; sprinkle over tops. Place in an ungreased baking dish. Bake, uncovered, at 425 degrees F for 15 minutes or until heated through.

Bean and Tomato Stew with Sage

Ingredients

3 tablespoons olive oil
4 cloves garlic, quartered
1/4 cup white wine
1 (14.5 ounce) can diced tomatoes in juice
2 tablespoons water
1/4 teaspoon ground black pepper
1 1/2 teaspoons ground sage
1/2 teaspoon dried thyme
1 bay leaf
1 (16 ounce) can cannellini beans
salt and pepper (optional)

Directions

Heat the olive oil in a large saucepan over medium heat. Add garlic, and saute until lightly browned. Pour in the white wine, and simmer for a minute. Pour in the tomatoes with juice and water, and season with pepper, sage, thyme, and the bay leaf. Bring to a boil, and let simmer for about 20 minutes.

Pour in the beans, and simmer for another 20 minutes or so, until the stew is thickened and flavors have blended. Remove the bay leaf, taste, and season with salt and pepper before serving.

Kentucky Tomato Soup

Ingredients

3 tablespoons butter
1 cup chopped onion
1/2 cup chopped carrots
2 stalks celery, chopped
2 cloves garlic, minced
1/4 cup chopped fresh flat-leaf parsley
2 1/2 cups chopped fresh tomatoes
1 (8 ounce) can tomato sauce
3/4 cup strong brewed coffee
1/4 cup water
1 teaspoon white sugar
1 teaspoon salt
ground black pepper to taste
1/3 cup heavy cream

Directions

Melt the butter in a stock pot over medium heat. Stir in the onion, carrots, celery, garlic, and parsley; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the tomatoes, tomato sauce, coffee, water, sugar, salt, and pepper. Bring the soup to a boil and simmer for 20 to 25 minutes.

Pour the hot soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Stir in the cream and heat until warm. Do not boil.

Vegan Sun-Dried Tomato Pesto

Ingredients

2 cups fresh basil leaves
5 sun-dried tomatoes, softened
3 cloves garlic, crushed
1/4 teaspoon salt
3 tablespoons toasted pine nuts
1/4 cup olive oil

Directions

Place basil, tomatoes, garlic, salt, and nuts in an electric food processor or blender. Puree. Add olive oil slowly, and blend slowly until the mixture is to your desired texture.

Dollie's Tomato Aspic

Ingredients

1 (16 ounce) can stewed tomatoes, undrained
1 (.6 ounce) envelope sugar-free raspberry gelatin mix
2 cups boiling water
1 (.25 ounce) envelope unflavored gelatin
1/2 cup cold water

Directions

Pour the tomatoes with the juice from the can into a saucepan over medium heat and heat until warm, about 5 minutes.

Dissolve the raspberry gelatin in the boiling water. Stir the unflavored gelatin into the cold water until dissolved. Add both mixtures to the warmed tomatoes and stir. Pour the tomato mixture into a gelatin mold and refrigerate until congealed, 3 to 4 hours.

Spicy and Cheesy Egg and Tomato Frittata

Ingredients

10 egg whites
2 eggs
1 cup shredded reduced-fat Cheddar cheese, divided
1 (14.5 ounce) can diced tomatoes with green chilies, drained

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Prepare an oven-safe skillet with cooking spray and place over medium heat.

Whisk the egg whites, eggs, and 1/2 cup of the Cheddar cheese together in a bowl. Cook the egg mixture in the hot skillet until the bottom of the eggs turn opaque, about 1 minute. Cover the skillet with a lid and cook until the eggs are nearly set, 4 to 5 minutes more. Spread the diced tomatoes with chiles and the remaining cheese over the eggs.

Move the skillet to the oven and cook under the broiler until the eggs finish setting and the cheese is completely melted, 2 to 3 minutes. Allow the frittata to rest 5 minutes before slicing to serve.

Summertime Tomato Salad

Ingredients

1/2 cup vegetable oil
1/4 cup white vinegar
1/2 teaspoon white sugar
1/2 teaspoon ground black pepper
1 teaspoon Dijon mustard
2 teaspoons seasoned salt
3 tomatoes, diced
2 onions, diced

Directions

Whisk together the vegetable oil, vinegar, sugar, pepper, mustard, and seasoned salt in a bowl; add the tomato and onion to the bowl and toss to coat; cover and refrigerate overnight.

Cheesiest Tomato Soup

Ingredients

2 (28 ounce) cans whole peeled tomatoes
5 cups chicken broth
3 cups shredded sharp Cheddar cheese
1 (6 ounce) can tomato paste
1 teaspoon dried parsley
1 teaspoon dried basil leaves
1/2 teaspoon dried tarragon
1 pinch dried thyme
salt and pepper to taste

Directions

In a blender or food processor, puree tomatoes with liquid until smooth. Pour into a medium saucepan over medium-low heat. Stir in broth, cheese and tomato paste. Season with parsley, basil, tarragon, thyme, salt and pepper. Simmer 30 minutes, stirring frequently, until cheese is melted and smooth and flavors are well blended.

Green Tomato Mincemeat

Ingredients

8 quarts green tomatoes, minced
8 quarts minced, cored apples
1/2 pound beef suet
6 pounds brown sugar
1 cup distilled white vinegar
2 tablespoons salt
2 tablespoons ground cinnamon
2 tablespoons ground cloves
2 tablespoons ground allspice
2 pounds raisins
32 ounces candied mixed citrus
peel (optional)
7 large orange, peeled, sectioned,
and cut into bite-size
2 lemons, finely chopped

Directions

In a very large stock pot, combine green tomatoes, apples, suet (or oil), brown sugar, vinegar, chopped oranges, chopped lemons, raisins, and candied peel. Season with salt, cinnamon, cloves and allspice. Cover, and cook over low heat for 3 hours.

Sterilize 30 (1 pint) canning jars and lids according to manufacturer's instructions.

Ladle filling into the sterilized jars, leaving 1/2 inch head space. Wipe the jar with a clean, damp cloth. Cover with jars with lids, and screw on jar rings.

Heat water in a hot water canner. Place jars in rack, and slowly lower jars into canner. The water should cover the jars completely, and should be hot but not boiling. Bring water to a boil, and process for 10 minutes.

Fried Green Tomato Sandwich

Ingredients

6 (1/4 inch thick) slices green tomato
1 egg, beaten
1 cup yellow cornmeal
1/4 cup cooking oil
2 tablespoons butter
4 slices sourdough bread
6 (1/4 inch thick) slices red tomato
2 slices pepperjack cheese
2 tablespoons pickled jalapeno slices

Directions

Dip slices of green tomato into beaten egg, then cover in cornmeal to coat, shaking off the excess. Heat the oil in a large skillet over medium heat. When the oil is hot, add the tomato slices. Cook until golden brown on each side, 2 to 3 minutes per side. Remove from the skillet and drain on paper towels.

Wipe out the skillet with a paper towel and place it over medium heat. Spread butter onto one side of each slice of bread. Place half of the slices butter side down in the skillet. Stack 3 slices of green tomato, 3 slices of red tomato, a slice of pepperjack cheese and a few jalapeno slices onto each piece of bread in the skillet. Top with the remaining slices of bread with the butter on the outside. Cook until the bottom is golden. Flip the sandwiches and cook until golden brown on the other side.

Sun-Dried Tomato Basil Orzo

Ingredients

2 cups uncooked orzo pasta
1/2 cup chopped fresh basil leaves
1/3 cup chopped oil-packed sun-dried tomatoes
2 tablespoons olive oil
3/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add orzo and cook for 8 to 10 minutes or until al dente. Drain and set aside.

Place basil leaves and sun-dried tomatoes in a food processor. Pulse 4 or 5 times until blended.

In a large bowl, toss together the orzo, basil-tomato mixture, olive oil, Parmesan cheese, salt and pepper. Serve warm or chilled.

Tomato Bread III

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons Italian seasoning
1 teaspoon dried thyme
3/4 teaspoon white sugar
1/2 cup shredded Cheddar cheese
4 tablespoons grated Parmesan cheese
3 tablespoons milk
2 eggs, beaten
1/4 cup vegetable oil
2 teaspoons minced garlic
1 (14.5 ounce) can stewed tomatoes, drained
1/3 cup sliced black olives

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, stir together flour, baking powder, salt, Italian seasoning, thyme, sugar, Cheddar and Parmesan cheeses. In a separate bowl, mix together 1/2 cup reserved tomato juice, milk, eggs, oil and garlic. Combine liquid and dry mixtures. Fold in chopped tomatoes and olives. Pour batter into prepared pan.

Bake in preheated oven for 60 minutes or until toothpick inserted into center of the loaf comes out clean.

Feta Tomato-Basil Fish

Ingredients

1/3 cup chopped onion
1 garlic clove, minced
2 teaspoons olive oil
1 (14.5 ounce) can Italian diced tomatoes, drained
1 1/2 teaspoons minced fresh basil
1 pound walleye, bass or other whitefish fillets
4 ounces crumbled feta cheese

Directions

In a saucepan, saute onion and garlic in oil until tender. Add tomatoes and basil. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

Meanwhile, broil fish 4-6 in. from the heat for 5-6 minutes. Top each fillet with tomato mixture and cheese. Broil 5-7 minutes longer or until fish flakes easily with a fork.

Goat Cheese Stuffed Tomatoes

Ingredients

4 large fresh tomatoes
4 ounces goat cheese
1 tablespoon chopped bottled
roasted red peppers
2 tablespoons olive oil
2 tablespoons bread crumbs
1 tablespoon torn fresh basil
leaves
kosher salt and ground black
pepper to taste

Directions

Preheat the oven broiler.

Slice the tops off of the tomatoes and hollow out by removing the seeds.

In a bowl, mix the goat cheese and chopped red peppers together. Spoon an equal amount of the cheese mixture into each hollowed out tomato. Place stuffed tomatoes upright in a baking dish. Top each tomato evenly with the bread crumbs and torn basil. Drizzle with olive oil and season with salt and pepper.

Place under broiler for 5 to 10 minutes until bread crumbs are lightly browned.

Octapodi Kokkinisto (Greek Octopus in Tomato

Ingredients

2 pounds octopus, cut into 3-inch pieces
3/4 cup olive oil
8 small red onions, cut into thin wedges
3 bay leaves
2 cups crushed tomatoes
1/2 teaspoon sea salt
freshly ground black pepper to taste

Directions

Place the octopus pieces into a large saucepan. Cover, and cook over medium-high heat until the octopus has released its juices, 10 to 15 minutes. Uncover, and continue simmering until the liquid has reduced to 3 to 4 tablespoons, 20 to 25 minutes.

Drizzle the octopus with olive oil, then stir in the onions and bay leaves. Cook and stir until the onions have softened, about 10 minutes. Add the tomatoes, salt, and pepper. Reduce heat to medium-low, cover, and simmer until the octopus is tender and the sauce has thickened, about 25 minutes. Cook uncovered for the last 10 minutes if the sauce is too thin.

Chunky Tomato Potato Soup

Ingredients

2 tablespoons butter
2 onions, chopped
4 cups peeled, cubed potatoes
1 1/2 cups chopped celery
1 1/2 cups chopped carrots
2 cloves garlic, minced
1 tablespoon Italian seasoning
2 cups milk
1 tablespoon cornstarch
1 (14.5 ounce) can tomatoes
1 1/4 cups chicken broth
2 tablespoons tomato paste
salt and pepper to taste

Directions

Melt the butter in a large saucepan over medium heat, and cook the onions until tender. Mix in the potatoes, celery, carrots, and garlic. Season with Italian seasoning. Pour in milk, gradually stir in cornstarch, and bring to a boil. Mix in tomatoes, broth, and tomato paste. Return to boil, reduce heat to low, and simmer 20 minutes. Season with salt and pepper.

Tomato Vodka Sauce

Ingredients

1 tablespoon butter
1 tablespoon olive oil
1 onion, chopped
1 (28 ounce) can canned peeled and diced tomatoes
1 cup heavy whipping cream
1/4 cup vodka
1/4 teaspoon crushed red pepper flakes
salt and pepper to taste
1 pound penne pasta
2 tablespoons grated Parmesan cheese

Directions

In a large skillet over medium heat, melt butter with oil; add onion and saute for 8 minutes or until transparent.

Add tomatoes and cook for 25 minutes or until almost no liquid remains in skillet; stir frequently.

Increase heat and add cream, vodka and red pepper flakes; boil for 2 minutes or until thickened to sauce consistency. Season to taste with salt and pepper.

Bring a large pot of lightly salted water to a boil. Add penne and cook for 8 to 10 minutes or until al dente; drain and transfer to a large bowl.

Bring sauce to a simmer and pour over pasta; toss to coat. Sprinkle with Parmesan cheese; serve.

Green Tomato Pie III

Ingredients

5 green tomatoes, chopped
1 1/2 cups white sugar
2 tablespoons cider vinegar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
1/4 cup all-purpose flour
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place diced green tomatoes and vinegar in a large bowl.

In a medium bowl, mix together sugar, cinnamon, cloves, nutmeg, salt and flour. Sprinkle over tomatoes and toss to coat evenly.

Pour into pie crust and cover with criss-cross lattice crust.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, until bubbly and crust is brown.

Eggplant and Tomato Casserole

Ingredients

1 medium eggplant, sliced into 1/4 inch rounds
salt to taste
3 tablespoons olive oil
1 small onion, halved and sliced
4 medium tomatoes, sliced
1/4 cup balsamic vinegar
2 tablespoons olive oil
1 cup dry bread crumbs for topping
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Season the eggplant slices with salt, and let stand for about 10 minutes. Drain off liquid.

Heat 3 tablespoons of olive oil in a large skillet over medium-high heat. Quickly brown the eggplant slices on each side.

Place a layer of the eggplant slices in an 8 inch square baking dish or casserole dish. Place some tomato slices over the eggplant, and then a few slices of onion. Repeat layers until you run out of eggplant. Pour balsamic vinegar over everything. In a small bowl, stir together the bread crumbs and remaining olive oil. Season with salt and pepper. Spread in a layer over the vegetables.

Bake for 25 to 30 minutes in the preheated oven, until the top is golden brown and the eggplant is tender.

Plum Tomatoes with Balsamic Vinaigrette

Ingredients

6 plum tomatoes, sliced
1/2 cup sliced red onion
3 tablespoons balsamic vinegar
2 tablespoons olive or canola oil
1/2 teaspoon sugar
1/8 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon pepper
4 fresh basil leaves, snipped

Directions

In a bowl, gently combine the tomatoes and onion. In a jar with a tight-fitting lid, combine the vinegar, oil, sugar, salt, garlic powder and pepper; shake well. Pour over tomato mixture; toss gently to coat. Sprinkle with basil. Serve at room temperature with a slotted spoon.

Tomatoless Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 cup light sour cream
1 cup light cream cheese, softened
1 teaspoon dried dill weed
1 tablespoon olive oil
5 fresh mushrooms, sliced
1 small onion, peeled and sliced
1 clove garlic, minced
1/2 red bell pepper, seeded and sliced into strips
3/4 cup baby spinach leaves

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Unroll the pizza dough onto a greased baking sheet. Press out to cover the entire sheet. In a medium bowl, mix together the sour cream, cream cheese and dill until smooth. Spread evenly over the crust.

Heat the olive oil in a skillet over medium heat. Add the onion, mushrooms, garlic and red bell pepper; cook and stir until onion is tender but the pepper is still crisp, about 4 minutes. Stir in baby spinach at the end of cooking. Spread this mixture over the top of the pizza.

Bake for 15 minutes in the preheated oven, or until the crust is golden at the edges. Cut into squares to serve.

Sundried Tomato Tapenade

Ingredients

1 cup sun-dried tomatoes, packed in oil, drained and oil reserved
1/3 cup reserved sun-dried tomato oil
3 tablespoons finely chopped red pepper
5 cloves garlic, finely chopped
6 ounces crumbled feta cheese
2 tablespoons dried basil
1/2 teaspoon ground black pepper
2 teaspoons balsamic vinegar

Directions

Finely chop sun-dried tomatoes and place in a large bowl. Stir in the reserved tomato oil, red pepper, garlic, feta cheese, dried basil, black pepper, and balsamic vinegar and mix well. Cover and chill for at least four hours before serving.

Three Cheese Macaroni with Tomatoes

Ingredients

2 pounds elbow macaroni
8 ounces Colby-Jack cheese,
cubed
8 ounces Cheddar cheese, cubed
8 ounces white Cheddar cheese,
cubed
2 (14 ounce) cans stewed
tomatoes, undrained, crushed
1 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Bring a large pot of lightly salted water to a boil. Place macaroni in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In the baking dish, mix the cooked macaroni, Colby-Jack cheese, Cheddar cheese, white Cheddar cheese, and tomatoes with juice. Sprinkle bread crumbs evenly over top.

Bake 30 minutes in the preheated oven, until bubbly and lightly brown.

Cream of Tomato (Tofu)

Ingredients

4 cups tomatoes, diced
1/2 onion, chopped
1 tablespoon olive oil
1 (14 ounce) package soft tofu
2 (10.75 ounce) cans condensed tomato soup
salt to taste
ground black pepper to taste

Directions

Saute tomatoes and onion in olive oil until onions are clear.

Blend the canned soup and tofu in a blender, then add this blended mixture to the sauteed onions and tomatoes. Warm through and add water as needed. Add salt and pepper to taste, and top with chopped fresh basil.

Green Bean and Tomato Salad

Ingredients

1 pound fresh green beans,
trimmed
1/2 cup thinly sliced red onion
1 pint grape or cherry tomatoes,
halved
2 tablespoons lemon juice
1 tablespoon olive or canola oil
1 tablespoon water
3/4 teaspoon salt
1/4 teaspoon pepper
1 cup chopped celery

Directions

Place beans in a saucepan and cover with water; bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender. Drain and rinse with cold water. Place in a large bowl; add onion. Place tomatoes in another bowl. In a small bowl, whisk together the lemon juice, oil, water, salt and pepper. Pour over the vegetables in each bowl; toss to coat. Cover and refrigerate for at least 1 hour.

Stir celery into bean mixture; transfer to a serving platter. Surround with tomatoes.

Grecian Green Beans in Tomato Sauce

Ingredients

2 pounds fresh green beans,
trimmed
6 tablespoons lemon juice
1 medium onion, chopped
3/4 cup olive oil
1 (16 ounce) can diced tomatoes
1 (8 ounce) can tomato sauce
2 tablespoons dried parsley
1 cup water
salt and pepper to taste
1 bay leaf

Directions

Place the green beans in a pot, and mix in the lemon juice, onion, olive oil, tomatoes, tomato sauce, parsley, water, salt and pepper, and bay leaf. Cook 45 minutes over medium heat, stirring occasionally, until sauce is thickened. Remove bay leaf before serving.

Tomato Bredie

Ingredients

1 tablespoon vegetable oil
3 1/2 pounds lamb or mutton
breast chops, chopped into
portions
2 tablespoons cake flour
1 large onion, chopped
2 1/4 pounds fresh tomatoes,
chopped
1 teaspoon salt
1/2 teaspoon freshly ground black
pepper
6 whole white peppercorns
2 bay leaves
1 teaspoon brown sugar
1 tablespoon white vinegar
1 dash Worcestershire sauce
1 cube beef bouillon cube
2 medium potatoes, quartered
(optional)

Directions

Heat oil over medium-high heat in a large, heavy-bottomed saucepan. Dredge meat in flour, and cook in hot oil until well browned. Stir in onions, and cook until onions are soft. Mix in tomatoes. Season with salt, black pepper, white peppercorns, bay leaves, brown sugar, vinegar, Worchester sauce, and beef bouillon cube. Cover, reduce heat, and simmer for two hours or until meat is tender. Stir occasionally, making sure nothing sticks on the bottom of the pot.

Add potatoes 45 minutes before serving, and cook until tender.

Tomato Bhath (Tomato Rice)

Ingredients

1 tablespoon cooking oil
1 tablespoon split Bengal gram (chana dal)
1 teaspoon skinned split black lentils (urad dal)
4 dried red chile peppers
2 teaspoons coriander seeds
1 teaspoon cumin seeds
1 tablespoon flaked coconut

2 tablespoons cooking oil
1/4 cup peanuts
1 teaspoon mustard seeds
2 large onions, minced
3 green chile peppers, halved lengthwise
2 sprigs fresh curry leaves
1/4 teaspoon asafoetida powder
3 tomatoes, minced
1/2 teaspoon ground turmeric
1/2 teaspoon white sugar
salt to taste
3 cups cold, cooked white rice
2 tablespoons chopped fresh cilantro, for garnish

Directions

Make the masala podi by heating 1 tablespoon oil in a skillet over medium heat; fry the chana dal, urad dal, dried chile peppers, coriander seeds, and cumin seeds in the hot oil until fragrant and beginning to brown, about 5 minutes. Grind the mixture with the coconut into a fine powder using a mortar and pestle.

Heat 2 tablespoons oil in a large skillet. Fry the peanuts and mustard seeds in the hot oil until the peanuts begin to brown, 2 to 3 minutes. Add the onions, green chile peppers, curry leaves, and asafoetida powder to the peanut mixture; cook and stir until the onions are browned, 5 to 7 minutes. Stir the tomatoes, turmeric, sugar, and salt into the mixture; continue cooking until the tomatoes are soft, about 10 minutes more. Season with the masala podi. Crumble the rice into the skillet, using the back of a spoon to separate the individual grains. Cook and stir until the rice is mixed into the dish and hot, 5 to 7 minutes. Garnish with the cilantro to serve.

Sun-dried Tomatoes I

Ingredients

4 pounds tomatoes
salt to taste

Directions

Preheat oven to 200 degrees F (95 degrees C).

Wash and halve tomatoes. Gently squeeze out the seeds. Place the tomatoes on a non-stick cookie sheet, and sprinkle with salt to taste.

Bake until tomatoes take on a leathery texture. This could literally take all day; smaller pieces will require less oven time.

Orzo with Tomato and Fried Tofu

Ingredients

2 tablespoons olive oil
2 cloves garlic, minced
1 bunch green onions, chopped
1 (14 ounce) package extra firm tofu, diced
3 medium tomatoes, diced
2 tablespoons lemon juice
2 teaspoons dried basil
2 cups orzo pasta
salt and pepper to taste
1 (4 ounce) package crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add orzo pasta and cook for about 5 minutes, until tender. Drain.

Heat olive oil in a large frying pan or wok over medium-high heat. Fry the garlic and green onions for 20 to 30 seconds until fragrant. Add the tofu, and continue cooking until golden brown.

Stir in the tomatoes, lemon juice, and basil; cook for another minute. Combine with the cooked orzo pasta, season to taste with salt and pepper. Serve sprinkled with crumbled feta cheese.

Chicken and Sun-Dried Tomato Bruschetta

Ingredients

2 skinless, boneless chicken breast halves
1 1/4 cups Italian salad dressing, divided
4 cups fresh spinach, torn
1/3 cup crumbled feta cheese
8 sun-dried tomatoes, packed without oil, chopped
1 (1 pound) loaf focaccia bread, cut into 1/2-inch thick slices
1/4 cup olive oil

Directions

Place the chicken and 1 cup salad dressing in a bowl. Cover, and marinate at least 3 hours in the refrigerator.

Preheat the grill for high heat.

Lightly oil the grill grate. Discard dressing used for marinating, and grill chicken 7 minutes per side, or until juices run clear. Cool and shred.

In a large bowl, mix the cooked chicken, spinach, feta cheese, sun-dried tomatoes, and remaining dressing.

Brush the focaccia bread with olive oil, and cook 1 minute per side on the prepared grill, or until lightly toasted. Place portions of the chicken mixture on the toasted focaccia to serve.

Crispy Cucumbers and Tomatoes in Dill

Ingredients

1/4 cup cider vinegar
1 teaspoon SLENDA® No
Calorie Sweetener, Granulated
1/2 teaspoon salt
1/2 teaspoon chopped fresh dill
weed
1/4 teaspoon ground black
pepper
2 tablespoons vegetable oil
2 cucumbers, sliced
1 cup sliced red onion
2 ripe tomatoes, cut into wedges

Directions

In a large bowl, mix the vinegar, SLENDA® Granulated Sweetener, salt, dill, pepper, and oil. Add cucumbers, onion, and tomatoes. Toss, and let stand at least 15 minutes before serving.

Cream of Tomato Soup with Pesto

Ingredients

1 (32 fluid ounce) container
chicken broth
1 (14.5 ounce) can diced tomatoes
with juice
1 (14.5 ounce) can diced tomatoes
with garlic and onion
1 cup half-and-half cream
salt and pepper to taste
2 tablespoons basil pesto

Directions

Pour chicken broth into a large saucepan, and bring to a boil. Boil until reduced by about 1/3.

Pour in both cans of the tomatoes, and return to a simmer. Pour in the half-and-half, and turn heat to low. Simmer for 15 minutes. Puree in batches in a blender, or use an immersion blender in the pan. Season with salt and pepper to taste. Ladle into bowls, and swirl in a spoonful of pesto before serving.

Mild 'Sweet' Tomato Sauce with Elbow Macaroni

Ingredients

1/2 pound lean ground beef
1/2 pound ground pork
1/2 cup chopped onion
1/2 clove garlic, minced
2 tablespoons vegetable oil
1 (8 ounce) can tomato sauce
6 ounces tomato paste
4 ounces canned mushrooms
1 carrot
1/4 teaspoon white sugar
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/2 pound elbow macaroni, cooked
2 cups shredded sharp Cheddar cheese

Directions

Cook beef, pork, onion, and garlic in hot oil until onion is golden. Add tomato sauce, tomato paste, mushrooms, carrot, salt, pepper, and sugar, and simmer 15 minutes.

Remove the carrot and throw away--it is just there for sweetness.

Alternate layers of macaroni, cheese, and meat in greased 2-quart casserole. Sprinkle top with cheese.

Bake in a 350 degree F (175 degrees C) oven for 45 minutes.

Tomato Macaroni Casserole

Ingredients

4 cups cooked elbow macaroni
1 (14.5 ounce) can diced tomatoes, drained
1 (10 ounce) can diced tomatoes and green chilies, undrained
4 ounces shredded Colby-Monterey Jack cheese
6 bacon strips, cooked and crumbled

Directions

In a greased 11-in. x 7-in. x 2-in. microwave-safe dish, combine the macaroni, tomatoes and 3/4 cup cheese; mix well. Cover and microwave on high for 3 minutes; stir. Cover and heat 1 minute longer. Sprinkle with bacon and remaining cheese. Microwave, uncovered, for 30-45 seconds or until cheese is melted. Let stand for 5 minutes before serving.

Spicy Fried Green Tomatoes

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon ground black pepper
1 teaspoon crushed red pepper flakes
1 teaspoon garlic powder
2 eggs, lightly beaten
1 (12 fluid ounce) can beer
1/2 cup oil for frying
5 green tomatoes, sliced 1/2 inch thick

Directions

In a bowl, mix the flour, black pepper, red pepper, garlic powder, eggs, and beer. The mixture should resemble pancake batter.

Heat the oil in a skillet over medium heat. Dip tomato slices in the batter to coat, then fry in the skillet 5 minutes on each side, until golden brown. Eat while hot.

Green Tomato Pasta Toss

Ingredients

2 tablespoons olive oil
1 onion, chopped
6 green tomatoes, chopped
salt and pepper to taste
1 (16 ounce) package tri-colored
pasta assortment
1 cup crumbled feta cheese

Directions

In a large skillet, heat the olive oil over medium heat. Add the onion, and saute until soft. Stir in the green tomatoes, and season to taste with salt and pepper. Reduce heat to medium low, and cook for about 10 minutes.

Meanwhile in a large pot of boiling salted, water cook pasta until al dente. Drain.

Toss pasta with tomatoes. Top with the crumbled feta cheese.

Macaroni and Tomatoes

Ingredients

1 (8 ounce) package macaroni
1 tablespoon butter
1 teaspoon bacon grease
1 (8 ounce) can tomato sauce
1 (14.5 ounce) can chopped
stewed tomatoes, with juice
1/2 teaspoon white sugar
salt and ground black pepper to
taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Pour the macaroni into a saucepan and place over medium heat; stir in the butter, bacon grease, tomato sauce, stewed tomatoes with juice, and sugar; season with salt and pepper. Stir while cooking until butter and bacon grease has melted and incorporated completely, 5 to 10 minutes; remove from heat, cover, and allow to sit about 20 minutes before serving.

German Tomato Soup

Ingredients

2 pounds ground beef
4 (10.75 ounce) cans condensed tomato soup
2 1/2 cups milk
1 1/8 cups water, or as needed
6 white potatoes, peeled and sliced 1/4 inch thick
1 small head cabbage, cored and sliced
3 carrots, sliced
1 small onion, chopped

Directions

Heat a large Dutch oven or soup pot over medium-high heat. Crumble in the ground beef. Cook, stirring frequently, until evenly browned. Drain excess grease. Stir in the cabbage, potatoes, carrots, onion, tomato soup, milk and water. Bring to a boil, then simmer over medium heat for 30 minutes. Reduce heat to low, and cook for 1 1/2 hours before serving.

Cheese Ravioli with Fresh Tomato and Artichoke

Ingredients

2 (9 ounce) packages fresh cheese ravioli
1 teaspoon olive oil
1 tablespoon olive oil
1 pound roma tomatoes - peeled, seeded and chopped
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup chopped green onions
3 cloves crushed garlic
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Cook ravioli according to package directions.

While the pasta is cooking, prepare the sauce. In a large nonstick skillet, heat 1 tablespoon oil over a medium high flame. Add tomatoes, artichokes, scallions, garlic, and salt and pepper. Cook 2 to 3 minutes, stirring occasionally, until vegetables are warmed through. Remove from heat.

Drain pasta well. Transfer to a large bowl, and toss with 1 teaspoon oil. Add half of the sauce to the ravioli; toss gently, but thoroughly to mix. Transfer ravioli to a large serving platter. Pour remaining vegetable sauce over ravioli. Garnish with Parmesan cheese.

Kentucky Style Fried Green Tomatoes

Ingredients

1/2 cup bacon grease
1/3 cup all-purpose flour
3/4 cup cornmeal
1/4 teaspoon ground black pepper
1 egg
1/4 cup milk
1 green tomato, cut into 1/4 inch slices

Directions

Heat the bacon grease in a large skillet over medium heat. In one small bowl, stir together the flour, cornmeal and pepper. In another small bowl, whisk together the egg and milk using a fork.

Dip the tomato slices into the egg and milk, then coat with the dry mixture. Place the breaded tomato slices in the hot bacon grease. Cook until browned on each side, about 3 to 4 minutes per side. Bacon grease burns easily, so adjust your heat if you need to.

Creamy Tomato And Cream Cheese Soup

Ingredients

2 (29 ounce) cans diced tomatoes
2 stalks celery, chopped
2 cloves garlic, minced
1 red bell pepper, chopped
2 tablespoons margarine
1/2 pound mushrooms, chopped
1 onion, finely diced
2 tablespoons all-purpose flour
1 teaspoon white sugar
8 cups beef stock
1/2 teaspoon dried basil
1/2 teaspoon dried rosemary
1/2 teaspoon dried thyme
1 (3 ounce) package cream cheese
salt and pepper to taste
3 tablespoons chopped fresh parsley

Directions

Place the tomatoes with juice in a well buttered oven-proof baking dish. Mix in celery, garlic, and red pepper. Cover, and bake at 325 degrees F (165 degrees C) for 25 minutes.

In a large stock pot, melt butter or margarine over medium heat. Add the mushrooms and onions, and cook and stir for about 8 minutes.

Slowly stir in flour and sugar. Add beef stock, basil, rosemary, and thyme, stirring until soup comes to a boil. Add the contents of the baked tomato pan from the oven, and bring to a boil. Cover, and simmer the soup for about 30 minutes.

Meanwhile, in a food processor, blend the cream cheese until smooth. Season with salt and pepper to taste. Slowly stir the cream cheese into the soup. Garnish with chopped parsley.

Scalloped Tomatoes

Ingredients

1/4 cup butter
1 onion, chopped
1 teaspoon salt
ground black pepper to taste
1/2 teaspoon dried basil
4 teaspoons brown sugar
5 tomatoes, sliced
2 cups white bread cubes

Directions

Preheat oven to 375 degrees F (190 degrees C).

Saute butter and onion in a medium saucepan until onion is transparent. Place salt, pepper, basil, brown sugar and tomatoes into the saucepan, stir. Stir in bread until all of the ingredients are well seasoned.

Pour the tomato bread mixture into a greased 9x13 inch casserole. Bake for 30 to 35 minutes. Enjoy.

Baked Tomatoes Oregano

Ingredients

4 large ripe tomatoes, sliced 1/4 inch thick
1/8 cup grated Romano cheese
1/2 cup fresh bread crumbs
1 clove garlic, minced
2 sprigs fresh parsley, chopped
salt and pepper to taste
1/2 teaspoon dried oregano
1 tablespoon olive oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Coat a shallow baking dish with cooking spray.

Place tomato slices close together in prepared baking dish. Sprinkle with cheese, bread crumbs, garlic, parsley, salt, pepper, and oregano. Drizzle with olive oil.

Bake for 20 minutes in the preheated oven, or until cheese is lightly toasted.

Dilly Tomato Soup

Ingredients

1 small onion, thinly sliced
1/4 teaspoon minced garlic
1 tablespoon canola oil
1 teaspoon butter
2 medium tomatoes, sliced
1 teaspoon sugar
1/4 teaspoon salt
Dash pepper
1/3 cup tomato paste
2 tablespoons all-purpose flour
1 1/4 cups cold water, divided
1/3 cup fat-free half-and-half
1 teaspoon minced fresh dill

Directions

In a small saucepan, cook onion and garlic in oil and butter over low heat until tender. Add the tomatoes, sugar, salt and pepper; cook over medium-high heat for 3 minutes. Remove from the heat; stir in tomato paste. Combine flour and 1/4 cup of water until smooth; stir into tomato mixture. Gradually stir in remaining water until smooth. Bring to a boil; cook and stir for 2 minutes.

Place a sieve over a bowl; pour tomato mixture into sieve. Press with the back of a spoon to remove tomato seeds and skin. Return puree to pan. Add half-and-half and dill; cook over low heat just until heated through (do not boil).

Feta and Sun-Dried Tomato Stuffed Chicken

Ingredients

1/3 cup lemon juice
1/3 cup extra-virgin olive oil
2 tablespoons Greek seasoning
2 teaspoons lemon zest
2 (6 ounce) skinless, boneless
chicken breast halves

1 (4 ounce) package crumbled
feta cheese
6 chopped sun-dried tomatoes
10 pitted and coarsely chopped
kalamata olives (optional)
1 tablespoon oil from the sun-
dried tomatoes
4 strips roasted red pepper

Directions

Whisk together the lemon juice, extra-virgin olive oil, Greek seasoning, and lemon zest in a bowl. Pound the chicken breasts between sheets of wax paper or plastic wrap to a thickness of 1/4 inch. Marinate the chicken in the lemon marinade at least 30 minutes. Meanwhile, stir together the feta cheese, sun-dried tomatoes, kalamata olives, and 1 tablespoon of oil from the jar of sun-dried tomatoes in a small bowl; set aside.

Preheat oven to 375 degrees F (190 degrees C).

Remove the chicken from the marinade, and shake off excess. Discard the remaining marinade. Divide the stuffing mixture onto each piece of chicken. Fold the edges of the chicken over the filling, and secure with toothpicks. Place onto a baking dish, seam-side down, and place two roasted pepper strips onto each stuffed breast.

Bake in the preheated oven until the chicken is no longer pink, about 30 minutes. Remember to remove the toothpicks before serving.

Hearty Creole Okra and Tomatoes

Ingredients

2 tablespoons butter
2 tablespoons olive oil
4 stalks celery, chopped
2 onions, chopped
4 ears fresh corn, shucked and kernels scraped from cob
2 pounds fresh okra, cut into 1/2 inch slices
2 (28 ounce) cans whole tomatoes, broken up
1/2 pound andouille sausage, diced
1/2 teaspoon Creole seasoning, or to taste
sea salt and ground black pepper to taste

Directions

Heat butter and olive oil over medium heat in a large pot. Cook and stir celery and onions until the onions are translucent, about 5 minutes. Stir in the corn kernels and cook for 3 minutes. Stir in okra, tomatoes, andouille sausage, and Creole seasoning; cover and cook over medium heat until the okra has lost all of its slippery texture, at least 45 minutes. Season with sea salt, black pepper, and more Creole seasoning if necessary. Cook, uncovered, to reduce liquid, about 10 minutes.

Stir Fry Tomato and Eggs

Ingredients

2 tablespoons vegetable oil
6 eggs, beaten
1 green onion, chopped
2 large tomatoes, cut into thin wedges
salt to taste

Directions

Heat the oil in a large skillet over medium heat. When the oil is hot, add the eggs, and green onion; cook and stir until the eggs are almost solid. Add the tomatoes, and cook until eggs are firm. Season with salt, and serve.

Summer Tomato Casserole

Ingredients

6 vine ripened tomatoes, sliced
1 tablespoon mayonnaise (such as Hellman's®)
1 cup shredded Cheddar cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place a layer of tomato slices in an 8x8 inch baking pan. Spread a thin layer of mayonnaise on the tomatoes and sprinkle with about 1/4 of the Cheddar cheese and salt and pepper. Repeat layers, ending with the rest of the shredded cheese.

Bake until tomatoes are softened and cheese is melted and bubbly, 20 to 25 minutes.

Penne with Spicy Vodka Tomato Cream Sauce

Ingredients

1 pound uncooked penne pasta
1/4 cup extra virgin olive oil
4 cloves garlic, minced
1/2 teaspoon crushed red pepper flakes
1 (28 ounce) can crushed tomatoes
3/4 teaspoon salt
2 tablespoons vodka
1/2 cup heavy whipping cream
1/4 cup chopped fresh parsley
2 (3.5 ounce) links sweet Italian sausage

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.

Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.

Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley and serve!

Fried Green Tomatoes III

Ingredients

1/2 cup vegetable oil
4 large green tomatoes
2 cups all-purpose flour
2 eggs, beaten
salt and pepper to taste

Directions

Heat vegetable oil in a large frying pan over a medium-high heat. Slice tomatoes 1/4 inch thick.

Place flour in a small bowl. Dip tomatoes into the beaten egg, then dredge the tomatoes in the flour. Fry the tomatoes in the oil. Fry for approximately 2 minutes, flip the tomato and fry on the other side another 2 minutes. Sprinkle with salt and pepper to taste.

Avocado and Sun-Dried Tomato Spring Rolls

Ingredients

1 quart oil for frying
2 tablespoons vegetable oil
1/3 cup shredded cabbage
1/4 cup shredded carrots
1/4 cup shredded cucumber
2 tablespoons diced onion
1/4 cup diced green onion
2 tablespoons finely chopped shiitake mushrooms
1/3 cup sun-dried tomatoes, chopped
salt and pepper to taste
2 ounces boneless chicken breast halves, cooked and diced
1 ounce cooked crabmeat, diced
1 teaspoon Chinese five-spice powder
1 avocado - peeled, pitted and diced
1 teaspoon lemon juice
8 spring roll wrappers

Directions

Heat 1 quart oil in a wok over medium high heat.

Heat 2 tablespoons oil in a medium saucepan over medium heat. Stir in cabbage, carrots, cucumber, onion, green onion, shiitake mushrooms, sun-dried tomatoes, salt and pepper. Slowly cook and stir until all vegetables are tender, about 10 minutes.

Stir chicken, crabmeat and Chinese five-spice powder into the cabbage mixture. Sprinkle avocado with lemon juice, then stir it into the mixture. Remove from heat.

Place approximately 1 teaspoon of the cabbage and chicken mixture in the center of spring roll wrappers. Fold wrappers, and seal the edges with moistened fingers.

Carefully lower spring rolls into the heated quart of oil. Deep fry approximately 3 minutes, or until golden brown. Drain on paper towels. Cut in half to serve.

Grilled Chicken and Sun-Dried Tomato Subs

Ingredients

6 boneless, skinless chicken breast halves
2 tablespoons olive oil
salt and ground black pepper to taste
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon dried oregano
1/4 teaspoon crushed red pepper flakes
1 (8 ounce) jar sun-dried tomatoes, packed in oil - drained, oil reserved
1 (4 ounce) can sliced black olives, drained
6 hoagie rolls, split lengthwise

Directions

Preheat an outdoor grill for medium high heat, and lightly oil grate. Lightly pound chicken to flatten. Trim excess fat from edges. Brush lightly with olive oil, then season both sides of chicken with salt, pepper, garlic powder, onion powder, oregano and red pepper to taste; set aside

In a medium bowl, combine the sun-dried tomatoes, olives, and about 2 1/2 tablespoons oil from the tomatoes. Season with salt and pepper to taste; set aside

Place chicken on preheated grill, and cook for 10 to 12 minutes, turning in different directions while cooking to get cross-hatch grill marks. Place cooked chicken on rolls, and top each with a heaping tablespoon of tomato mixture.

Tomato Florentine Soup I

Ingredients

2 (14.5 ounce) cans chicken broth
1 (14.5 ounce) can chopped
stewed tomatoes
1 (12 fluid ounce) can tomato-
vegetable juice cocktail
1 (10.75 ounce) can condensed
tomato soup
1 tablespoon white sugar
1 (10 ounce) package frozen
chopped spinach
1 pinch ground nutmeg
salt to taste
ground black pepper to taste
1/2 cup cooked macaroni

Directions

Combine broth, tomatoes, juice, and soup in a saucepan with a wire whisk over medium heat. Add sugar, spinach, nutmeg, and salt and pepper to taste, without thawing spinach. Allow to heat gently 20 minutes on medium-low until spinach is tender. Keep hot without letting it boil.

Add cooked pasta and cook for 10 minutes longer.

Tomato-Egg Scramble

Ingredients

3 eggs
2 tablespoons milk
1/4 teaspoon salt
Dash pepper
3 tablespoons finely chopped onion
1 tablespoon butter
1 small fresh tomato, seeded and diced
2 slices bread, toasted

Directions

In a bowl, whisk together the eggs, milk, salt and pepper. Set aside. In a skillet, saute onion in butter until tender. Add egg mixture; cook and stir over medium heat until eggs are completely set. Stir in tomato. Spoon over toast.

Sun-Dried Tomato Goat Cheese Spread

Ingredients

1 cup soft goat cheese
1/3 cup chopped sun-dried
tomatoes
3 cloves garlic, minced
1 tablespoon chopped fresh
parsley

Directions

Combine the goat cheese, tomatoes, garlic, and parsley in a food processor; mix until thoroughly combined.

Tomato Basil Salmon

Ingredients

2 (6 ounce) boneless salmon fillets
1 tablespoon dried basil
1 tomato, thinly sliced
1 tablespoon olive oil
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with a piece of aluminum foil, and spray with nonstick cooking spray. Place the salmon fillets onto the foil, sprinkle with basil, top with tomato slices, drizzle with olive oil, and sprinkle with the Parmesan cheese.

Bake in the preheated oven until the salmon is opaque in the center, and the Parmesan cheese is lightly browned on top, about 20 minutes.

Creamy Tomato and Chicken Spaghetti

Ingredients

8 ounces spaghetti, uncooked
2 cups frozen stir-fry vegetables
1 tablespoon oil
1 pound boneless skinless
chicken breasts, cut into strips
1 (14.5 ounce) can diced
tomatoes, undrained
1/4 cup KRAFT Zesty Italian
Dressing
1/2 cup PHILADELPHIA Cream
Cheese Spread
1/4 cup KRAFT Grated Parmesan
Cheese

Directions

Cook spaghetti as directed on package, adding stir-fry vegetables to the cooking water for the last 3 min. of the spaghetti cooking time.

Meanwhile, heat oil in large nonstick skillet on medium-high heat. Add chicken; cook 6 min., stirring occasionally. Stir in tomatoes and dressing; bring to boil. Reduce heat to medium; simmer 4 min., stirring occasionally. Add cream cheese spread; cook and stir until cream cheese is completely melted and mixture is well blended.

Drain spaghetti mixture; place in large bowl. Add chicken mixture; toss to coat. Sprinkle with Parmesan cheese.

Cabbage-Tomato Pasta Toss

Ingredients

2 medium tomatoes, peeled and diced
2 tablespoons red wine vinegar
1 teaspoon dried basil
1/2 cup minced fresh parsley
8 ounces bow tie pasta, uncooked
2 cups shredded cabbage
1 1/2 cups soft bread crumbs
1/2 cup slivered almonds
2 cloves garlic cloves, minced
1/4 cup olive oil
1/4 cup butter

Directions

In a bowl, combine the tomatoes, vinegar, basil and parsley; set aside. Cook pasta according to package directions, adding the cabbage during the last 2 minutes.

Meanwhile, in a skillet, saute bread crumbs, almonds and garlic in oil and butter for 6 minutes or until golden brown.

Drain pasta and cabbage; place in a large bowl. Add tomato and crumb mixtures; toss and serve immediately.

Creamy Tomato-Basil Soup

Ingredients

1/4 cup butter
1/4 cup olive oil
1 1/2 cups chopped onions
3 pounds tomatoes - cored,
peeled, and quartered
1/2 cup chopped fresh basil
leaves
salt to taste
ground black pepper to taste
1 quart chicken broth
1 cup heavy cream
8 sprigs fresh basil for garnish

Directions

Heat the butter and olive oil in a large pot over medium heat. Stir in onions and cook until tender. Mix in tomatoes and chopped basil. Season with salt and pepper. Pour in the chicken broth, reduce heat to low, and continue cooking 15 minutes.

Transfer soup to a blender (or use an immersible hand blender), and blend until smooth. Return to the pot, and bring to a boil. Reduce heat to low, and gradually mix in the heavy cream. Pour soup through a strainer before serving. Garnish each serving with a sprig of basil.

Grandpa's Tomato Gravy

Ingredients

8 slices bacon, cut into 1/2 inch pieces
1 large onion, chopped
2 (28 ounce) cans diced tomatoes
1 (14 ounce) can tomato sauce
1 teaspoon white sugar, or more to taste
1/2 teaspoon ground black pepper, or to taste
1 tablespoon butter

Directions

Place the bacon in a Dutch oven, and cook over medium heat, stirring occasionally, until the fat starts to cook out, about 2 minutes. Add the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the diced tomatoes and tomato sauce to the pan. Season with sugar and black pepper. Simmer until the sauce is reduced by at least 1/4 and up to 1/3, 30 to 45 minutes. Stir in the butter just before serving.

Sun Dried Tomato and Asiago Cheese Bread

Ingredients

1 cup water
2 tablespoons extra virgin olive oil
1 teaspoon lemon juice
2 tablespoons white sugar
2 tablespoons instant powdered milk
1 teaspoon salt
2 1/2 cups bread flour
1/2 cup amaranth flour
2 tablespoons chopped sun-dried tomatoes
1/4 cup grated Asiago cheese
1 teaspoon dried basil (optional)
1/2 teaspoon freshly ground black pepper
1 teaspoon active dry yeast

Directions

Place all ingredients into bread machine in order given.

Bake according to bread machine directions for regular bake.

Pasta with Tomato Cream Sauce

Ingredients

1 (28 ounce) jar tomato pasta sauce
1 cup half-and-half
2 cloves garlic, pressed
1/2 teaspoon salt
1/4 teaspoon black pepper
1/8 teaspoon ground nutmeg
1 tablespoon dried basil
1 (8 ounce) package angel hair pasta
1/8 cup freshly grated Parmesan cheese

Directions

In a large saucepan combine pasta sauce, half and half, garlic, salt, pepper, nutmeg and basil. Simmer over low heat for 45 to 50 minutes; do not boil.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss pasta with sauce and Parmesan cheese. Serve immediately.

Easy Polenta with Tomato Sauce

Ingredients

2 cups milk
2 cups chicken stock
1 cup yellow cornmeal
1 cup Parmesan cheese
2 cups spaghetti sauce, or your favorite recipe

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

In a large pot, combine the milk and chicken stock. Bring to a boil over medium-high heat. When it is at a rolling boil, gradually whisk in the cornmeal, making sure there are no lumps. Reduce heat to low and simmer, stirring constantly until thick, about 5 minutes. Remove from the heat and stir in the Parmesan cheese.

Pour the polenta into the prepared baking dish, and spread spaghetti sauce over the top.

Bake for 10 minutes in the preheated oven, or until sauce is bubbling.

Spicy Tomato Bisque with Grilled Brie Toast

Ingredients

4 ounces Brie cheese
4 slices rye bread
1 (28 ounce) can tomato puree
1/2 teaspoon red pepper flakes
1/8 teaspoon freshly ground black pepper
3/4 teaspoon dried basil
1/2 teaspoon white sugar
1/4 cup milk
4 ounces cream cheese, cubed
2 tablespoons chopped fresh basil leaves (optional)

Directions

Preheat the oven or a toaster oven to 400 degrees F (200 degrees C). Spread the Brie cheese onto two slices of bread, and top with remaining slices. Place on a baking sheet and toast in the oven for about 8 minutes, turning once halfway through. Cut in half, and set aside.

In a saucepan over medium heat, stir together the tomato puree, red pepper flakes, black pepper, basil, and sugar. Bring to a simmer, and cook for 10 minutes.

Whisk in the cream cheese until well blended, then stir in the milk. Heat through without bringing to a boil. Stir in the fresh basil, and remove from the heat.

To serve, place each sandwich half into a separate bowl. Ladle soup over each one into the bowl. Serve immediately.

Tomato Cabbage Stir-fry

Ingredients

4 cups shredded cabbage
2 cups diced fresh tomatoes
2 celery ribs, sliced
1 medium onion, chopped
1 medium green pepper, chopped
2 tablespoons stick margarine
1/2 teaspoon salt
1/2 teaspoon dill weed

Directions

In a nonstick skillet, saute the cabbage, tomatoes, celery, onion and green pepper in margarine until vegetables are tender, about 20 minutes. Season with salt and dill.

Chicken and Tomato Scampi

Ingredients

2 cloves garlic cloves, minced
1/4 cup chopped green onions
2 tablespoons butter or margarine
1 tablespoon olive or vegetable oil
4 boneless, skinless chicken breast halves, cut into 1-inch pieces
1 teaspoon salt
1/2 teaspoon pepper
1 (14.5 ounce) can Italian stewed tomatoes
1/4 cup lemon juice
1/2 teaspoon sugar
2 teaspoons cornstarch
2 teaspoons cold water
1/4 cup chopped fresh parsley
Hot cooked rice

Directions

In a skillet over medium heat, saute garlic and onions in butter and oil until onions are tender. Add chicken, salt if desired and pepper. Cook for 6-8 minutes or until chicken juices run clear. Add tomatoes, lemon juice and sugar; heat through. Combine cornstarch and water; stir into chicken mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Add parsley. Serve over rice if desired.

Tomato Focaccia Bread

Ingredients

1/4 cup sun-dried tomatoes
3 cups bread flour
1/2 teaspoon salt
2 teaspoons rapid rise yeast
6 tablespoons olive oil
2/3 cup warm water (110 degrees F/45 degrees C)

3 tablespoons olive oil
1 tablespoon sea salt
1 tablespoon chopped fresh basil
1 tablespoon fresh thyme

Directions

Place sun dried tomatoes in a small bowl. Cover with warm water and let soak for 10 minutes. Drain, chop and set aside.

In a large bowl, sift together flour and salt; stir in yeast. Add olive oil, warm water, and chopped sun-dried tomatoes; mix well. Knead on a lightly floured surface until smooth and elastic, about 5 minutes. Cover dough and let relax for 10 minutes.

Roll dough into a rectangle approximately 7x11 inches. Place on a lightly oiled baking sheet and make about 20 deep impressions in the dough with your fingers. Cover with plastic and leave in a warm place until doubled in size, about 40 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Brush dough with olive oil and sprinkle with sea salt, basil, and thyme. Bake in the preheated oven until golden brown, about 20 minutes.

Creamy Tomato-Basil Pasta with Chicken

Ingredients

3 cups penne pasta, uncooked
1/4 cup KRAFT Sun-Dried Tomato Vinaigrette Dressing
4 (4 ounce) boneless, skinless chicken breasts
1 cup fat-free, reduced-sodium chicken broth
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
4 ounces PHILADELPHIA Neufchatel cheese, cubed
2 cups grape tomatoes
1/2 cup KRAFT Shredded Parmesan Cheese
8 fresh basil leaves, cut into strips

Directions

Cook pasta as directed on package. Meanwhile, heat 2 Tbsp. dressing in large skillet on medium heat. Add chicken; cover. Cook 5 to 6 min. on each side or until done (165 degrees F). Remove chicken from skillet; cover to keep warm. Carefully wipe out skillet with paper towel.

Add remaining dressing, broth and seasonings to skillet; cook 3 to 4 min. or until heated through. Add Neufchatel; cook and stir 2 to 3 min. or until Neufchatel is melted. Stir in tomatoes; cook 3 min.

Drain pasta. Add to ingredients in skillet with Parmesan and basil; mix well. Serve topped with chicken.

Sourdough Tomato Bread

Ingredients

1 1/2 cups sourdough starter
1 cup warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package active dry yeast
1 cup warm tomato juice
2 teaspoons white sugar
1 teaspoon salt
7 cups all-purpose flour

Directions

Dissolve yeast in 1 cup warm water, set aside.

In large bowl; mix starter and tomato juice. Add yeast mixture, salt, sugar and stir well.

Add 1 cup of flour at a time and beat well to develop the gluten. When a stiff dough forms, turn out onto a floured surface and knead until smooth and elastic, adding the last 1 cup of flour as you go.

Turn into greased bowl and lightly grease top, cover with towel and place in draft free area for 2 hours. Will double in bulk.

Punch down and divide dough in two, form into rounds and place each on a baking sheet that has been sprinkled generously with cornmeal.

Let rise 1/2 hour, rub top lightly with flour and slash with sharp knife. Bake at 350 degrees F (175 degrees C) for 45-60 minutes or until bottoms are lightly browned when checked.

For a soft crust, cool under a clean dishtowel. For a harder European type crust, cool without.

Summer Pasta with Basil, Tomatoes and Cheese

Ingredients

2 pounds vine ripened tomatoes, seeded and diced
3 cloves garlic, minced
1/2 cup chopped fresh basil
1 tablespoon chopped fresh mint leaves
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon crushed red pepper flakes
1/2 cup olive oil
1/4 cup cream sherry
12 ounces spaghetti
1/2 cup freshly grated Asiago cheese
2 cups fontina cheese, shredded

Directions

In a medium bowl, toss together tomatoes, garlic, basil, mint, salt and black pepper, hot pepper flakes, olive oil, and cream sherry. Let stand at room temperature for up to 2 hours, stirring occasionally.

Cook the pasta In a large pot of boiling salted water until tender, but firm to the bite.

Drain the pasta, and transfer to a large serving bowl. Drain 1/4 cup of the liquid from the tomato mixture, and toss with the pasta to coat. Add cheese, and toss until it begins to melt. Add the tomato mixture, and toss until mixed.

Tomato and Avocado Salad with Green Empress

Ingredients

For the Green Empress Dressing:

1 (8.5 ounce) can sweet peas,
drained

1 cup fresh herb leaves (parsley,
chive, basil and/or mint)

2 scallions, trimmed and coarsely
chopped

2 cloves garlic, coarsely chopped

1/2 cup low-fat buttermilk

1 tablespoon extra-virgin olive oil

2 tablespoons white, distilled
vinegar

2 tablespoons fresh lemon juice

1/4 teaspoon freshly ground black
pepper

Kosher salt, to taste

For the Salad:

3 large ripe tomatoes, each cut in
6 slices

2 small avocados, pitted and
peeled, each cut in 9 wedges

18 slices low-fat mozzarella

Kosher salt and ground black
pepper, to taste

1 lemon, cut into wedges

Directions

To make the dressing, puree all of the dressing ingredients in a blender or food processor until smooth.

Alternate the tomato slices, avocado wedges and mozzarella slices on a serving platter or 6 individual plates. Season with salt and pepper. Drizzle half the dressing over salad and garnish with lemon wedges. Serve the remaining dressing on the side.

Tomato and Bread Soup

Ingredients

4 tablespoons olive oil
1 pinch crushed red pepper flakes
4 cups stale white bread, cut into cubes
2 tablespoons olive oil
2 cloves garlic, minced
1 onion, chopped
2 (12 ounce) cans diced tomatoes
6 cups low-sodium chicken broth
1 tablespoon chopped fresh parsley
1/4 cup grated Parmesan cheese
3 tablespoons chopped fresh basil

Directions

Heat 4 tablespoons olive oil in a large stockpot over medium heat. Stir the pepper flakes into the oil and add the bread cubes. Cook the bread cubes until lightly brown. Remove bread cubes to paper towels, reserving the oil in the stockpot.

Pour 2 tablespoons olive oil into the stockpot. Cook the garlic and onion in the oil until the onion has softened, about 5 minutes. Stir in the tomatoes, basil and drained bread cubes; cook about 10 minutes. Add the broth, parsley, and Parmesan cheese to the tomato mixture; bring to a boil. Reduce heat to low and simmer 20 to 30 minutes. Garnish with basil before serving.

Green Tomato Mincemeat Fried Pies

Ingredients

2 pounds green tomatoes
3/4 cup distilled white vinegar
1 1/2 teaspoons ground cinnamon
3 cups water
3 pounds tart apples - peeled,
cored and chopped
1 1/2 pounds raisins
3 3/4 cups packed brown sugar
3 1/2 teaspoons salt
1 teaspoon ground nutmeg
1 teaspoon lemon zest
1 teaspoon ground cloves
1/4 cup lemon juice
1/2 cup butter flavored shortening

2 cups all-purpose flour
1 teaspoon salt
1/3 cup shortening
3 tablespoons ice water
3 cups shortening for frying

Directions

Chop the tomatoes very coarsely. Place tomatoes in a colander and drain, by pressing with your hand, all the tomato juice possible. Put the tomatoes in a large sauce pan with 1 cup of water, heat to boil, drain well.

Put the tomatoes back in the sauce pan with 1 cup of water, heat to boil, drain again.

Now, put the tomatoes back in the sauce pan with one cup of water, apples, raisins, brown sugar, 3 1/2 teaspoons salt, vinegar and 1/2 cup shortening. cook slowly until transparent.(30 min.)Stir often.

In the last 5 minutes of cooking, add cinnamon, nutmeg, cloves, lemon rind and juice.

For the Pastry: In a large bowl, combine flour, 1 teaspoon salt and shortening. Add ice water,1 tablespoon at a time, until the dough barely holds together.

Roll dough out to 1/8 inch thick on floured surface. Cut a 5 inch circle, place a large spoonful of filling on one half of the circle. Fold over and seal the edges by pressing them with a fork. Continue until all dough is used.

In a large skillet, Heat shortening to 360 degrees F (182 degrees C). place 4 pies in the hot shortening at a time. Fry until golden-brown on both sides. Drain on paper towels.

Ullipaya (Onion) Tomato Chutney

Ingredients

1 tablespoon cooking oil
1 teaspoon skinned split black lentils (urad dal)
1 teaspoon mustard seed
4 dried red chile peppers
2 green chile peppers, chopped
1 pinch asafoetida powder
1 tablespoon cooking oil
1/2 onion, chopped
2 tomatoes, chopped
salt to taste
1/4 cup chopped cilantro leaves

Directions

Heat the oil in a small skillet over medium heat; cook the lentils, mustard seed, and red chile peppers in the hot oil until the seeds start to burst. Remove from heat and add the green chile peppers and asafoetida powder; stir. Allow to cool slightly; grind the mixture to a coarse powder using a mortar and pestle.

Return the skillet to the heat with 1 tablespoon oil; cook the onion in the hot oil until softened, about 5 minutes. Stir the tomatoes into the onion and continue cooking until most of the liquid has evaporated, about 3 minutes. Add the mixture to the lentil mixture; grind until the onions are completely crushed into the mixture. Season with salt; fold the cilantro leaves into the chutney to serve.

Tomato Soup Cake II

Ingredients

2 1/4 cups cake flour
1 1/3 cups white sugar
4 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 (10.75 ounce) can condensed tomato soup
1/2 cup shortening
2 eggs
1/4 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

Measure flour, baking soda, baking powder, soda, and spices into a large bowl. Add condensed soup and shortening. Beat at low to medium speed for 2 minutes, scraping sides and bottom of bowl constantly. Add eggs and water; beat 2 minutes more, scraping bowl frequently. Pour batter into prepared pan.

Bake 35 to 40 minutes. Cool in pan for 10 minutes; remove and cool completely on rack. Frost with cream cheese frosting.

Laurie's Cheesy Tomato Pasta

Ingredients

12 ounces spaghetti
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed tomato soup
2 cups shredded Cheddar cheese
1 pound kielbasa sausage, cut into 1 inch pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine cream of mushroom soup, tomato soup, cheese, kielbasa and pasta; mix well. Pour mixture into a 9x13 inch baking dish.

Bake in preheated oven for 30 minutes or until bubbly; serve.

Calamari with Tomato Sauce

Ingredients

3 tablespoons olive oil
3 cloves garlic, sliced
1 (28 ounce) can tomato puree
28 fluid ounces water
1/2 cup red wine
1 teaspoon salt
1 teaspoon white sugar
crushed red pepper to taste
1 (16 ounce) package uncooked
linguine pasta
3 pounds squid, cleaned and
sliced into rings

Directions

Heat olive oil in a large saucepan over medium heat. Stir in the garlic and cook until lightly brown. Stir in tomato puree, water, red wine, salt, sugar and crushed red pepper. Bring to a boil. Reduce heat and simmer 30 minutes, stirring occasionally

Bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain.

Stir calamari into the tomato puree mixture. Continue to simmer approximately 15 minutes, until squid is opaque. Check frequently to avoid overcooking squid. Serve squid and sauce over cooked linguine.

Smoked Sausage in Tomato Sauce

Ingredients

2 (1 pound) packages smoked sausage, sliced
1 cup water
2 tablespoons all-purpose flour
1 (14.5 ounce) can diced tomatoes
1 (8 ounce) can tomato sauce
1 cube beef bouillon
1 pound fresh green beans, trimmed and snapped

Directions

Place the sausage in a skillet over medium heat. Cook 5 minutes, until evenly brown.

Mix the water and flour in a small bowl, until flour is dissolved. Stir into the skillet. Mix in diced tomatoes, tomato sauce, beef bouillon, and green beans. Cook 15 minutes, stirring occasionally, until sauce is thickened and beans are tender.

Oatmeal and Tomato Soup

Ingredients

1 onion, chopped
3 cloves crushed garlic
3 1/2 tablespoons margarine
1 (14.5 ounce) can stewed tomatoes
4 cups water
salt and pepper to taste
3/4 cup rolled oats

Directions

In a skillet, saute onion and garlic in butter, until onion becomes tender and begins to brown.

Add undrained tomatoes, water, salt and pepper. Bring to a simmer.

While soup is simmering, toast rolled oats in a heavy bottomed sauce pan, stirring till they are brown. Stir in oats to soup and cook for about 6 to 10 minutes, and then serve.

Avocado and Tomato Salad

Ingredients

4 large tomatoes, chopped
4 avocados - peeled, pitted and
diced
1 red onion, thinly sliced
1/4 teaspoon ground black
pepper, or to taste
1 (8 ounce) bottle balsamic
vinaigrette salad dressing

Directions

In a large serving bowl, toss together the tomatoes, avocados and red onion. Dust lightly with black pepper, and pour salad dressing over. Cover and chill for at least one hour before serving to blend flavors.

Tomato Chutney II

Ingredients

2 cups chopped tomatoes
2 teaspoons ginger
1 teaspoon minced garlic
2 tablespoons chopped cilantro
2 teaspoons chili powder
1 tablespoon white sugar
salt to taste

Directions

In a saucepan over medium heat, combine the tomatoes, ginger, garlic, cilantro, chili powder sugar and salt. Simmer over medium heat, stirring occasionally, until thick and saucy, about 10 minutes.

Fresh Spinach and Sun-Dried Tomato Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 1/2 tablespoons olive oil
1 onion, chopped
1 carrot, finely chopped
1 stalk celery, finely chopped
3/4 pound mushrooms, chopped
2 cloves garlic, minced
1/2 cup dry white wine
1 (28 ounce) can diced tomatoes with juice
2 sun-dried tomatoes, chopped
1 teaspoon dried thyme
salt to taste
ground black pepper to taste
1/3 cup all-purpose flour
3 cups heavy whipping cream
1/4 teaspoon ground nutmeg
1 pinch salt
8 cups spinach, rinsed
1 cup grated Parmesan cheese

Directions

Cook lasagna in boiling salted water in a large pot until al dente. Drain.

Meanwhile, heat one half tablespoon of olive oil in a Dutch oven over medium heat. Add the chopped onion, celery, and carrots, stir and cook until onions have softened. Add mushrooms and garlic and continue to cook until the mushrooms have released their liquid, 2 or 3 minutes. Add wine and cook until most of the liquid has evaporated. Stir in chopped tomatoes(include liquid), sun-dried tomatoes, and thyme. Bring to a simmer, then reduce heat to low and simmer until thick. Season with salt and pepper.

To make the white sauce, heat remaining oil in a heavy pan over low heat. Add flour, whisk constantly until the flour begins to turn a light brown. Remove pan from heat and whisk in cream. Season with nutmeg and a pinch of salt. Remove from heat and set aside.

To assemble, spread 1/2 cup of the mushroom sauce in the bottom of a casserole dish, add one layer of noodles, then another 1/2 cup of mushroom sauce. Arrange a single layer of the fresh spinach leaves over the sauce and drizzle them with 1/3 cup of the white sauce. Sprinkle 2 tablespoons of the grated Parmesan cheese over the spinach and top with another layer of the noodles. Repeat 5 times.

In a preheated 375 degree F (190 degrees C) oven bake for 40 minutes. Let stand for 10 to 15 minutes. Serve warm.

Fried Green Tomato Lasagna

Ingredients

4 large ripe tomatoes, peeled and chopped
1 (6 ounce) can tomato paste
2 tablespoons sugar
2 tablespoons Italian seasoning
1 garlic clove, minced
1/2 teaspoon garlic salt
1/8 teaspoon pepper
5 tablespoons butter or margarine
4 large tomatoes, cut into 1/4 inch slices
1/2 cup all-purpose flour
6 tablespoons grated Parmesan cheese
2 cups shredded mozzarella cheese

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil over medium heat. Reduce heat; cover and simmer for 1 hour, stirring occasionally. Remove from the heat; set aside. In a large skillet over medium heat, melt the butter. Dip green tomato slices in flour; brown in skillet on both sides. Remove to paper towels to drain. Spoon 3/4 cup tomato mixture into a greased 13-in. x 9-in. x 2 in. baking dish. Top with a third of the green tomatoes; sprinkle with 2 tablespoons Parmesan cheese. Repeat layers twice. Top with remaining tomato mixture and mozzarella cheese. Bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted and sauce is bubbly. Let stand 5 minutes before serving.

Mint-Tomato Sauce for Lamb

Ingredients

2/3 cup extra-virgin olive oil
1/4 cup white wine vinegar
1 teaspoon salt
freshly ground black pepper to taste
2 teaspoons Dijon mustard
1/2 teaspoon white sugar, or to taste
1/3 cup chopped fresh mint
2 plum tomatoes, chopped

Directions

Whisk together the olive oil, vinegar, salt, pepper, Dijon mustard, and sugar in a large bowl. Stir in the mint and tomatoes.

Spicy Tomato Cream Sauce

Ingredients

1 (46 ounce) can tomato-vegetable juice cocktail (such as V8®)
1 (6 ounce) can tomato paste
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®)
1 pint heavy cream

Directions

Pour the tomato-vegetable juice cocktail into a large saucepan. Whisk in the tomato paste. Stir in the tomatoes; bring to a simmer over medium-high heat. Simmer sauce until hot, about 10 minutes. Just before serving, remove from heat and stir in cream.

Pesto Tuna Salad with Sun-Dried Tomatoes

Ingredients

1 (6 ounce) can canned tuna
1/4 cup prepared basil pesto
sauce
6 oil-packed sun-dried tomatoes,
drained and diced
2 tablespoons mayonnaise
2 tablespoons grated Parmesan
cheese

Directions

In a bowl, mix the tuna, pesto, sun-dried tomatoes, mayonnaise, and Parmesan cheese. Cover, and refrigerate until ready to serve.

Red, Juicy, Herb-Fried Tomatoes

Ingredients

2 tablespoons dried basil
2 tablespoons dried thyme
1/2 teaspoon salt
3/4 teaspoon white pepper
5 teaspoons olive oil
2 Roma (plum) tomatoes, halved lengthwise
2 tablespoons olive oil

Directions

In a small bowl, mix together basil, thyme, salt, and white pepper. Mix in 5 teaspoons olive oil to make a spreadable paste. Spread paste on cut side of each tomato half.

Heat remaining 2 tablespoons olive oil in small skillet over medium-low heat. Place tomatoes herb-side down in skillet, and cover. Simmer for 5 minutes; tomatoes should be hot but not stewed. Serve immediately.

Sweet Garlic Tomato Beef Pasta

Ingredients

1 (16 ounce) package medium seashell pasta
1 1/2 pounds ground beef
1 small onion, chopped
2 cloves garlic, minced
3 (14.5 ounce) cans Italian stewed tomatoes
3 beef bouillon cubes
1 1/2 tablespoons white sugar
1 teaspoon garlic salt
1/8 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large skillet over medium heat, mix the beef, onion, and, garlic, and cook until beef is evenly brown.

In a blender or food processor, liquefy the tomatoes. Pour into the skillet with the beef. Mix in beef bouillon, sugar, garlic salt, and pepper. Cover, and simmer 10 minutes, stirring occasionally, until bouillon has dissolved. Stir in the pasta until evenly coated with the sauce to serve.

Mama's Tomato Gravy

Ingredients

1/4 cup bacon drippings
3 tablespoons all-purpose flour
2 cups water
1/2 (6 ounce) can tomato paste
salt and ground black pepper to taste

Directions

Heat bacon drippings in a skillet over medium-high heat. Stir the flour into the bacon drippings and cook, stirring constantly, until lightly browned. Slowly pour the water into the flour mixture while whisking. Whisk in the tomato paste. Cook the mixture until it begins to thicken. Reduce heat to low and simmer until thick, about 5 minutes. Season with salt and pepper.

Green Bell Peppers stuffed with Tomato Lentil

Ingredients

5 green bell peppers
2 pounds ground beef
1 1/2 cups chopped onion
1 green bell pepper, chopped
6 cloves garlic, minced
1 (16 ounce) jar chunky pasta sauce
1/2 cup chopped onion
1 (6 ounce) package tomato lentil couscous mix
8 ounces shredded sharp Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut peppers in half, place them in a 9x13 inch baking dish, and set aside. In a large skillet over medium heat, saute the ground beef for 5 minutes. Add 1 1/2 cups chopped onion, chopped green bell pepper, and garlic. Reduce heat to low, add tomato sauce, and let simmer while preparing the couscous.

Prepare couscous according to package directions, but add the remaining onion to the water before adding the couscous. When couscous is done, combine it with the sauce. Fill bell peppers with the mixture. Top each with shredded cheese.

Bake at 375 degrees F (190 degrees C) for 20 minutes, or until cheese is bubbly and slightly brown on top.

Chicken, Feta Cheese, and Sun-Dried Tomato

Ingredients

2 (4 ounce) skinless, boneless chicken breast halves
1/4 cup sun-dried tomato dressing
8 sun-dried tomatoes (not oil packed)
1 cup boiling water
1/3 cup crumbled feta cheese
4 cups loosely packed torn fresh spinach
4 (10 inch) whole wheat tortillas
1/4 cup sun-dried tomato dressing

Directions

In a large resealable plastic bag, combine chicken breasts and 1/4 cup dressing. Seal, and refrigerate for several hours.

Preheat grill for high heat. Combine sun-dried tomatoes and hot water in a small bowl. Set aside for 10 minutes, drain, and cut tomatoes into thin slices.

Lightly oil grill grate. Discard marinade, and place chicken on grill. Cook for 12 to 15 minutes, turning once, or until done.

Cut chicken into strips, and place in a medium bowl with sliced tomatoes, feta, and spinach. Toss with remaining 1/4 cup dressing. Distribute mixture between the four tortillas, and wrap. Either cut in half and enjoy cold, or place briefly back on grill until the tortilla turns warm and crispy.

Tomato Sausage Ziti

Ingredients

8 ounces dry ziti pasta
8 ounces mild Italian turkey
sausage, casings removed
1 small onion, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced
tomatoes, undrained
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup fat-free half-and-half
1/4 cup shredded Parmesan
cheese

Directions

Cook pasta according to package directions. Meanwhile, crumble sausage into a nonstick skillet. Add onion and garlic; cook over medium heat until sausage is no longer pink. Drain. Add the tomatoes and seasonings; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until slightly thickened, stirring occasionally.

Stir in half-and-half; heat through (do not boil). Drain pasta; add sauce and toss to coat. Sprinkle with Parmesan cheese.

Green Tomato Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
3 tablespoons all-purpose flour
4 teaspoons lemon zest
6 tablespoons fresh lemon juice
3 tablespoons butter
3/4 teaspoon ground cinnamon
1 1/3 cups white sugar
1/4 teaspoon salt
3 cups sliced green tomatoes

Directions

Prepare pie plate with bottom layer of crust.

Mix together the flour, lemon peel, lemon juice, butter or margarine, ground cinnamon, sugar, and salt. Stir in the green tomatoes to coat. Pour into crust. Cover with top crust. Cut slits in top crust to allow steam to escape.

Bake at 450 degrees F (230 degrees C) for 10 minutes then reduce temperature to 350 degrees F (175 degrees C) and bake another 30 minutes.

Debra's Tomato Salad

Ingredients

8 large tomatoes, cut into wedges
2 red onions - cut into wedges
and separated
2 yellow onions - cut into wedges
and separated
2 cucumbers, peeled and diced
1 cup olive oil
1/4 cup red wine vinegar
1 teaspoon white sugar
1 tablespoon minced garlic
2 teaspoons minced fresh
oregano
salt and pepper to taste
1 head romaine lettuce, torn into
bite-size pieces
2 hard-cooked eggs, sliced
8 anchovy filets (optional)

Directions

In a large bowl, combine tomatoes, red onions, yellow onions, and cucumbers. Mix together olive oil, vinegar, sugar, garlic, oregano, salt, and pepper. Pour dressing over tomato mixture, and toss to coat evenly. Cover and refrigerate overnight.

Arrange lettuce on plates, and place marinated tomato salad on top. Garnish with egg slices and anchovies (optional).

Fried Tomato, Onion, and Mushroom Ragout

Ingredients

2 tablespoons olive oil
1 cup chopped onion
4 tomatoes, cut into wedges
2 cups sliced white mushrooms
1/4 cup chopped fresh basil
salt and black pepper to taste

Directions

Heat the olive oil in a large skillet over medium heat, and cook and stir the onion for about 5 minutes, until translucent. Add the tomato wedges and mushrooms, and simmer, stirring occasionally, for about 20 minutes, until the tomatoes and mushrooms are cooked through and the sauce is reduced and thickened.

Sprinkle on the basil, salt and pepper, and stir to combine.

Sun-dried Tomato Butter

Ingredients

1 cup unsalted butter
4 tablespoons chopped fresh
parsley
1 teaspoon minced garlic
1 ounce sun-dried tomatoes,
chopped
salt and pepper to taste

Directions

In a mixing bowl, cream butter. Mix in parsley, garlic, and tomatoes. Chill for at least 2 hours.

Quick Stuffed Tomatoes

Ingredients

4 large tomatoes
1 1/2 cups vegetable broth
1/2 cup sun-dried tomatoes,
chopped
1 cup couscous
1/4 cup shredded nonfat
mozzarella cheese
1/4 cup chopped fresh basil
2 tablespoons minced fresh mint
leaves
1/4 teaspoon ground black
pepper

Directions

Preheat oven to 375 degrees F (190 degree C).

Cut the fresh tomatoes crosswise in half and scoop out the pulp; set aside. Invert the tomato shells on paper towels to drain.

In a small saucepan, bring the broth and sun-dried tomatoes to a boil. Remove the saucepan from heat and stir in the couscous. Cover and let stand for 5 minutes.

Stir in the cheese, basil, mint and pepper. Then gently stir in the tomato pulp.

Place the tomato shells in an 11x7 inch baking dish. Spoon the couscous mixture into the shells, pressing the mixture firmly into the shells. Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes or until heated through.

Rich Macaroni and Tomato Bake

Ingredients

1 1/2 cups macaroni
2 slices bacon, chopped
1 1/2 cups pasta sauce
1/2 teaspoon ground black pepper
3 eggs, beaten
1/2 cup heavy cream
1/2 cup milk
1 pinch ground nutmeg
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook bacon until crisp. Stir in pasta sauce, black pepper and cooked pasta. Spread mixture in prepared dish.

In a medium bowl, combine eggs, cream, milk and nutmeg and stir until smooth. Pour gently over macaroni mixture. Sprinkle with mozzarella.

Bake in preheated oven 30 minutes, until set and golden brown.

Tomato Mozzarella Bake

Ingredients

3 tablespoons butter or margarine, softened
8 French bread
2/3 cup chopped green pepper
1/3 cup chopped onion
2 garlic cloves, minced
4 eggs
4 bacon strips, cooked and crumbled
2 teaspoons sugar
1 teaspoon salt
1 teaspoon dried oregano
1/2 teaspoon pepper
2 medium tomatoes
1 cup shredded mozzarella cheese

Directions

Spread 2 tablespoons butter over both sides of bread. Place on a baking sheet; bake at 400 degrees F for about 3 minutes on each side or until lightly toasted. Cut into 1-in. cubes. Reduce heat to 350*.

In a skillet, saute green pepper, onion and garlic in remaining butter until tender. In a large bowl, lightly beat the eggs. Stir in bread cubes, vegetable mixture, bacon, sugar, salt, oregano and pepper. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish.

Cut each tomato into four thick slices; arrange over the top. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean.

Marinated Cherry Tomato Salad

Ingredients

4 cups halved cherry tomatoes
1/4 cup vegetable oil
3 tablespoons cider vinegar
1 teaspoon dried parsley
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon salt
1 1/2 teaspoons white sugar

Directions

In a small bowl or cup measure, mix together oil, apple cider vinegar, herbs, salt, and sugar.

Pour dressing over cherry tomatoes in a serving dish, and gently stir to coat. Chill for at least 2 hours. Gently stir from bottom to top, coating all tomatoes, before serving.

Quick Sun-Dried Tomato and Basil Hummus

Ingredients

1 (15.5 ounce) can garbanzo beans, drained (reserve liquid) and rinsed
1/2 cup chopped sun-dried tomatoes (not oil-packed)
3 cloves garlic
2 tablespoons chopped fresh basil leaves
1/4 cup grated Parmesan cheese
1/4 cup olive oil
salt and pepper to taste

Directions

Grind the garbanzo beans, sun-dried tomatoes, garlic, basil, and Parmesan cheese together in a food processor for 15 seconds.

Add about 1/4 of the reserved liquid; grind another 15 seconds. Pour in enough additional reserved liquid, a small amount at a time, and grind; repeat until the consistency is like chunky peanut butter.

Pour in the olive oil; grind for an additional 15 seconds. Season with salt and pepper.

Corn-Stuffed Tomatoes

Ingredients

10 medium tomatoes
4 cups whole kernel corn, drained
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup butter or margarine,
melted

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease the cups of a 12 cup muffin pan.

Slice the tops off of the tomatoes, and scoop out the pulp and seeds. Place the pulp and seeds into a bowl, and stir in corn and melted butter. Season with salt and pepper. Spoon the corn mixture into each tomato until filled. Place tomatoes into the cups of the muffin pan.

Bake for about 20 minutes in the preheated oven, or until heated through.

Eggplant Tomato Salad

Ingredients

1 green bell pepper
1 large red bell pepper
7 tomatoes
1 eggplant
4 cloves crushed garlic
1/4 cup extra virgin olive oil
2 tablespoons tomato paste
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper

Directions

Roast peppers on stove burners, or under oven broiler until skin turns evenly black. Immediately place in a plastic bag and let cool.

Prepare the tomatoes by cutting an X on the bottom of each and boil in water for 1 minute, plunge into a cold water bath and let cool.

Cut the eggplant into small strips and saute in oil until eggplant begins to brown. About 6 to 8 minutes. Once the eggplant is soft, add garlic.

Rinse the peppers under cold water and remove the burnt skin (just the ash). Open the peppers and remove seeds. Cut into small strips and add to eggplant. Peel cooled tomatoes, chop and add to eggplant mixture. Add tomato paste, salt, pepper and cayenne. Bring to boil, reduce heat and simmer for 30 minutes.

Tomato Mozzarella Salad

Ingredients

3 large tomatoes, sliced
8 ounces mozzarella cheese,
sliced
1/4 cup olive or vegetable oil
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup minced fresh basil

Directions

On a large serving platter, alternate tomatoes and mozzarella slices. In a jar with a tight-fitting lid, combine the oil, salt and pepper; shake well. Drizzle over tomatoes and mozzarella. Sprinkle with basil.

Avocado, Tomato and Mango Salsa

Ingredients

1 mango - peeled, seeded and diced
1 avocado - peeled, pitted, and diced
4 medium tomatoes, diced
1 jalapeno pepper, seeded and minced
1/2 cup chopped fresh cilantro
3 cloves garlic, minced
1 teaspoon salt
2 tablespoons fresh lime juice
1/4 cup chopped red onion
3 tablespoons olive oil

Directions

In a medium bowl, combine the mango, avocado, tomatoes, jalapeno, cilantro, and garlic. Stir in the salt, lime juice, red onion, and olive oil. To blend the flavors, refrigerate for about 30 minutes before serving.

Tomato Spinach Salad

Ingredients

1/2 cup mayonnaise or salad dressing
1/2 cup grated Parmesan cheese
1/4 cup milk
1 1/2 teaspoons dill weed
1 1/2 teaspoons dried minced onion
1 1/2 teaspoons lemon-pepper seasoning
1 (10 ounce) package fresh spinach, torn
2 cups cherry tomatoes

Directions

In a small bowl or a jar with tight-fitting lid, combine first six ingredients; mix or shake well. Chill for at least 1 hour. Just before serving, combine spinach and tomatoes in a large salad bowl. Whisk or shake dressing; pour over salad and toss.

Tomato Orzo Soup

Ingredients

7 1/2 cups water
2 (10.5 ounce) cans vegetable
broth
2 (10.75 ounce) cans condensed
tomato soup
5 teaspoons chicken bouillon
powder
1 1/2 cups diced carrots
1 1/2 cups diced celery
1 cup green peas
1 1/2 cups uncooked orzo pasta
1/2 cup fresh parsley

Directions

Place water, chicken broth, tomato soup, chicken bouillon, carrots, celery, peas and orzo pasta in large stock pot and bring to boil. Reduce heat and simmer for 30 minutes, or until vegetables are tender. Sprinkle with parsley just before serving.

Grilled Eggplant, Tomato and Goat Cheese

Ingredients

1 medium eggplant, sliced into 1/4 inch rounds
2 large tomatoes, sliced
1 (11 ounce) log goat cheese
4 tablespoons olive oil
2 tablespoons balsamic vinegar
salt and pepper to taste

Directions

Preheat grill for medium heat.

In a large bowl, coat eggplant with olive oil and balsamic vinegar. Season with salt and pepper.

Arrange half of the eggplant slices on a tray. Place a slice of tomato and a slice of goat cheese on each slice of eggplant. Sprinkle a little salt and pepper on the tomatoes and cheese. Top with remaining slices of eggplant, and secure each bundle with a toothpick.

Lightly oil the grill grate. Remove toothpicks, and arrange bundles on grate. Cook about 7 to 8 minutes, then carefully flip. Continue cooking for 6 to 7 minutes.

Thai Cucumber Tomato Salad

Ingredients

1 large cucumber
2 tomatoes, seeded and cut into wedges
1/4 red onion, thinly sliced
1/4 cup rice vinegar
2 tablespoons lime juice
1 teaspoon white sugar, or to taste
3 tablespoons chopped fresh cilantro
3 tablespoons chopped peanuts (optional)

Directions

Peel the cucumber in stripes lengthwise with a vegetable peeler, alternating skinned stripes with peel for a decorative effect. Slice the cucumber in half lengthwise, and then thinly slice. Place the cucumber in a salad bowl with the tomato and red onion, and mix together.

Pour the rice vinegar and lime juice into a separate bowl, and stir in the sugar until dissolved. Pour the dressing over the salad; mix, cover, and refrigerate until chilled, at least 30 minutes. Just before serving, stir in the cilantro and sprinkle with chopped peanuts.

Asiago Sun-Dried Tomato Pasta

Ingredients

2 cups heavy cream
1 cube chicken bouillon
1 tablespoon Asiago Cheese
1 tablespoon cornstarch, mixed with equal parts water
1 cup chopped sun-dried tomatoes

1 (16 ounce) package bow tie pasta
3/4 cup bacon
1/4 cup butter
1 cup diced red onion
2 cloves garlic, chopped
1 cup chopped green onion
1 pound grilled skinless, boneless chicken breast, diced
1 cup heavy cream
2 tablespoons chopped fresh parsley

Directions

In a large saucepan over medium heat, cook 2 cups cream until just bubbling. Watch carefully, to ensure that it doesn't boil over. Stir in bouillon and Asiago cheese. Stir with a whisk until dissolved. Add cornstarch mixture, and simmer until sauce is thickened, stirring constantly. Mix in the sun-dried tomatoes. Set aside, or cover and refrigerate for later use.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Melt butter in a large saucepan over medium heat. Saute red onion until soft and translucent. Stir in garlic and cooked bacon, and cook for 2 minutes. Stir in green onions, chicken and 1 cup cream. Cook, stirring, until cream is heated through. Add Asiago cream sauce, and heat through. Toss with cooked pasta until evenly coated, and sprinkle with chopped parsley.

Karen's Creamy Tomato Pasta

Ingredients

1 (8 ounce) package uncooked farfalle (bow tie) pasta
1/2 pound sweet Italian sausage
1 (6 ounce) jar roasted red peppers, drained and chopped
1/2 pound sliced fresh mushrooms
1/2 cup vodka
1 (28 ounce) can crushed tomatoes
1/2 cup half-and-half
1/8 teaspoon crushed red pepper flakes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the sausage until evenly brown. Mix in the roasted red peppers, mushrooms, and vodka, and bring to a boil. Cook and stir 5 minutes, until most of the vodka has evaporated and mushrooms are tender.

Mix the tomatoes, half-and-half, and red pepper into the skillet. Cover, reduce heat to low, and cook, stirring frequently, 15 minutes. Serve over the cooked pasta, and top with Parmesan cheese.

Shrimp with Tomatoes and Feta Cheese

Ingredients

1 tablespoon chopped garlic
3 tablespoons olive oil
1 bunch green onions, chopped
2 jalapeno peppers, chopped
5 ripe tomatoes, chopped
ground black pepper to taste
1/4 cup chopped fresh oregano
1/4 cup fresh parsley, chopped
1/2 cup crumbled feta cheese

2 pounds fresh shrimp, peeled
and deveined
1 tablespoon olive oil
salt and pepper to taste

Directions

In a large saucepan, saute the chopped garlic in the olive oil until golden. Add green onion and jalapeno peppers; saute about 3 minutes.

Mix in the chopped tomatoes and salt and pepper. Bring to a boil and stir in the parsley. Reduce heat.

In a medium saute pan, toss the shrimp with the olive oil. Cook over medium heat until shrimp become pink. Season with salt and pepper and mix in the tomato sauce.

To serve, crumble the feta cheese over the shrimp.

Pasta with Fresh Tomato Sauce

Ingredients

1 (16 ounce) package dry penne pasta
8 roma (plum) tomatoes, diced
1/2 cup Italian dressing
1/4 cup finely chopped fresh basil
1/4 cup diced red onion
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place the penne pasta in the pot, cook 10 minutes, until al dente, and drain.

In a large bowl, toss the cooked pasta with the tomatoes, Italian dressing, basil, red onion, and Parmesan cheese.

Beef and Tomato Pie

Ingredients

1 pound ground beef
1 large onion, chopped
2 tablespoons ketchup
1/2 teaspoon salt
2 cups biscuit/baking mix
2/3 cup milk
1 cup diced fresh tomato
1/2 cup shredded Cheddar
cheese

Directions

In a skillet over medium heat, cook beef and onion until meat is no longer pink; drain. Remove from the heat. Stir in ketchup and salt; set aside. Combine biscuit mix and milk just until moistened. Turn onto a lightly floured surface and knead 6-8 times. Roll into a 10-in. circle; transfer to a greased 9-in. pie plate. Flute edges. Spoon meat mixture into crust. Sprinkle with tomatoes. Bake at 425 degrees F for 20-25 minutes. Sprinkle with cheese; bake 2 minutes longer or until cheese is melted.

Slow-Roasted Tomatoes with Feta, Olives and

Ingredients

12 medium plum tomatoes, halved lengthwise and seeded
1 1/4 teaspoons salt
1/2 cup pinenuts
2 cups crumbled feta cheese
1 (3 ounce) package cream cheese
2/3 cup coarsely chopped kalamata olives
2 teaspoons dried oregano
2 tablespoons extra-virgin olive oil

Directions

Sprinkle tomatoes with salt and turn, cut side down, to drain for 30 minutes on a wire rack set over a cookie sheet with a rim. Meanwhile, warm a small skillet over low heat. Add pinenuts; saute, stirring constantly until golden brown, 3 to 4 minutes.

Adjust oven rack to center position and heat oven to 325 degrees. Mix feta, cream cheese, olives, pinenuts and oregano in a medium bowl. Turn tomatoes cut side up and fill with about 2 Tbs. of the feta mixture.

Bake until tomatoes are soft but still hold their shape, about 30 minutes. Remove from oven and brush with oil. Serve hot, warm or at room temperature.

Sun Dried Tomato Chicken

Ingredients

8 (6 ounce) skinless, boneless chicken breast halves
1 tablespoon Italian seasoning
salt and pepper to taste
3/4 cup sun-dried tomatoes
2 tablespoons olive oil
2 tablespoons butter
4 cloves garlic clove, minced
1 (10 ounce) can cream of chicken soup
1/2 cup milk
1 tablespoon Italian seasoning
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Season chicken with Italian seasoning, salt, and pepper. Place chicken in a baking dish and cook in preheated oven for about 20 minutes.

Meanwhile, fill a small saucepan halfway with water and bring to a boil. Cook sun-dried tomatoes in the boiling water until soft, 7 to 10 minutes. Remove the tomatoes from the water and puree in a food processor until smooth.

Heat olive oil and butter in a skillet over medium heat. Cook garlic in butter and oil until garlic turns brown, 3 to 5 minutes. Stir in the cream of chicken soup and milk. Cook 5 to 7 minutes, stirring frequently. Season with Italian seasoning, salt, and pepper. Stir in the pureed tomato and simmer 5 minutes. Add baked chicken breasts to the pan and simmer until chicken is completely cooked through and juices run clear, about 5 minutes.

Hearty Hot or Cold Roasted Tomato Soup

Ingredients

2 pounds Roma (plum) tomatoes,
quartered
3 tablespoons olive oil
4 cloves garlic
1 quart chicken stock
1/4 cup chopped fresh basil
1/2 tablespoon balsamic vinegar
salt to taste
ground black pepper to taste

Directions

Place the tomato halves, cut side up, on a baking tray with the garlic cloves. Drizzle with the oil, and sprinkle with salt and pepper. Roast at 375 degrees F (195 degrees C) for 1 hour.

Snip the ends off the garlic cloves, and squeeze the insides into the bowl of a food processor along with the entire contents of the baking tray. Add stock, basil, and vinegar; blend until smooth. Season to taste. Serve either hot or cold.

Sun Dried Tomato and Pine Nut Stuffed Beef

Ingredients

6 tablespoons olive oil, divided
1/2 cup pine nuts
1/2 cup chopped shallots
2 cloves garlic, minced
2/3 cup chopped oil-packed sun-dried tomatoes
1 cup bread crumbs
1/4 cup chopped fresh parsley
salt and pepper to taste
1 (3 pound) beef tenderloin

Directions

Preheat oven to 425 degrees F (220 degrees C).

Heat 3 tablespoons olive oil in a skillet over a medium heat. Stir in pine nuts, and cook until golden brown. Remove with a slotted spoon, and drain on paper towels. Place shallots in the skillet. Cook and stir until tender, about 5 minutes. Mix in garlic and sun-dried tomatoes, and cook 2 minutes. Remove skillet from heat, mix in pine nuts, bread crumbs, and parsley. Season with salt and pepper, and set aside to cool.

Slice the tenderloin lengthwise across the top about 2/3 of the way through the meat to create a pocket. Spread stuffing into the pocket. Wrap the tenderloin with kitchen twine to secure the stuffing, and transfer to a roasting pan. Rub the remaining olive oil over the surface of the meat. Season with salt and pepper.

Roast in the preheated oven for 15 minutes. Lower oven temperature to 350 degrees F (175 degrees C) and continue cooking tenderloin 20 minutes, or to a minimum internal temperature of 145 degrees F (63 degrees C). Remove from oven and let the meat rest for 15 minutes before serving.

Tomato-Mushroom Bow Tie Pasta

Ingredients

8 ounces bow tie pasta, uncooked
1/2 pound fresh mushrooms, sliced
1/2 cup sliced green onions
2 garlic cloves, minced
1 tablespoon butter or stick margarine
1 tablespoon olive or canola oil
2 pounds plum tomatoes, peeled seeded and chopped
1/4 cup minced fresh basil
2 tablespoons minced fresh parsley
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the mushrooms, onions and garlic in butter and oil for 5 minutes or until tender. Add tomatoes; cook, uncovered, over medium heat for 10 minutes or until tender, stirring occasionally. Stir in the basil, parsley, salt and pepper; cook 2-3 minutes longer. Drain pasta; top with tomato mixture and Parmesan cheese.

Fresh Tomato Shrimp Pasta

Ingredients

8 ounces dry fettuccine pasta
3 cloves garlic
1/2 sweet onion, cut into wedges
3 tablespoons fresh oregano leaves
4 tablespoons olive oil
4 medium tomatoes, chopped
3 tablespoons chopped fresh basil
salt and pepper to taste
1 cup spinach leaves
1 pound cooked shrimp - peeled and deveined
8 ounces fresh mozzarella cheese, diced

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 8 minutes, or until tender. Drain.

In the container of a food processor, combine the garlic, onion and oregano. Pulse until finely chopped. Heat the olive oil in a large skillet over medium heat. Add the onion mixture; cook and stir until fragrant and almost golden. Mix in the tomatoes, basil, salt and pepper. Simmer for about 5 minutes while the pasta is cooking, stirring occasionally.

Mix in spinach until it wilts, then just before the pasta is done, stir in the shrimp. Cook until heated through. Toss with pasta in a large serving bowl, and mix in mozzarella cheese.

Clam with Tomato and Rice Soup

Ingredients

1/2 cup uncooked white rice
1 cup water
1/4 cup minced red onion
4 cloves garlic, minced
1/4 cup butter
1 (6.5 ounce) can minced clams
1/2 cup corn
2 teaspoons lemon juice
4 (8 ounce) cans tomato sauce
1 teaspoon chopped fresh basil
salt and pepper to taste
1 cup water
1 cup heavy cream

Directions

In a small saucepan, bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large saucepan or stockpot, saute the onion and garlic in butter until tender. Add clams, corn, lemon juice and tomato sauce. Season with fresh basil and salt and pepper to taste. Stir in remaining cup of water and let the soup simmer for 20 minutes. Remove from heat and stir in the heavy cream and cooked rice until well blended. Serve immediately.

Couscous with Mushrooms and Sun-Dried

Ingredients

1 cup dehydrated sun-dried tomatoes
1 1/2 cups water
1/2 (10 ounce) package couscous
1 teaspoon olive oil
3 cloves garlic, pressed
1 bunch green onions, chopped
1/3 cup fresh basil leaves
1/4 cup fresh cilantro, chopped
1/2 lemon, juiced
salt and pepper to taste
4 ounces portobello mushroom caps, sliced

Directions

Place the sun-dried tomatoes in a bowl with 1 cup water. Soak 30 minutes, until rehydrated. Drain, reserving water, and chop.

In a medium saucepan, combine the reserved sun-dried tomato water with enough water to yield 1 1/2 cups. Bring to a boil. Stir in the couscous. Cover, remove from heat, and allow to sit 5 minutes, until liquid has been absorbed. Gently fluff with a fork.

Heat the olive oil in a skillet. Stir in the sun-dried tomatoes, garlic, and green onions. Cook and stir about 5 minutes, until the green onions are tender. Mix in the basil, cilantro, and lemon juice. Season with salt and pepper. Mix in the mushrooms, and continue cooking 3 to 5 minutes. Toss with the cooked couscous to serve.

Eggplant Tomato Bake

Ingredients

1 eggplant, sliced into 1/2 inch rounds
1 tomato, sliced
1/4 cup grated fat-free Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Spray a cookie sheet with non-stick oil spray. Arrange eggplant rounds on the cookie sheet and sprinkle Parmesan over the eggplant. Layer one slice of tomato on top of each eggplant round. Sprinkle with Parmesan cheese.

Bake for 10 to 15 minutes.

Fried Red Tomatoes with Gravy

Ingredients

1/4 cup vegetable oil for frying
4 ripe tomatoes, sliced
seasoning salt to taste
1/2 cup all-purpose flour for coating
2 tablespoons all-purpose flour
1 cup half-and-half cream
2 tablespoons brown sugar
1/2 teaspoon salt
1/8 teaspoon ground black pepper

Directions

In a large skillet heat oil over medium heat. Sprinkle seasoning salt on both sides of tomato slices, then dredge in the 1/2 cup of flour. Place tomatoes in the hot oil and fry until golden brown, turning once. Keep tomatoes warm.

Add the 2 tablespoons of flour to the oil and cook over medium heat, stirring until smooth, about one minute. Gradually pour in the half and half, stirring constantly until thickened. Stir in the brown sugar, salt and pepper. Spoon gravy over the tomato slices and serve immediately.

Delicious Spicy Tomato Salad

Ingredients

1 chile pepper, chopped (optional)
1/2 teaspoon salt
1 teaspoon white sugar
1 teaspoon soy sauce
1 lemon
2 tomatoes, sliced
1 apple - peeled, cored and sliced
1 cup chopped salted peanuts

Directions

In a medium bowl, stir together the chile pepper, salt, sugar, and soy sauce. Squeeze in the juice from the lemon. Add the tomatoes and apple, and toss to coat. Sprinkle the chopped peanuts over the top. Chill until serving.

Easy Fusili with Tomato Pesto Sauce

Ingredients

3 tablespoons extra virgin olive oil
2 cloves garlic, peeled and chopped
1 (14.5 ounce) can diced tomatoes, drained
14 ounces fusilli (spiral) pasta
salt and pepper to taste
3 tablespoons pesto
3 tablespoons freshly grated Parmesan cheese
3 tablespoons fresh basil leaves for garnish

Directions

Heat oil in a medium skillet over medium heat. Saute garlic for 2 minutes, then add tomatoes and simmer for 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

Season tomato sauce with salt and pepper; stir in pesto. Pour sauce over hot cooked pasta and mix well. Sprinkle with cheese, garnish with basil leaves and serve immediately.

Tomato Sausage Tart

Ingredients

1 (9 inch) refrigerated pie crust
1/2 pound bulk Italian sausage
1 cup chopped onion
1 clove garlic, minced
2 tablespoons Dijon mustard
1 egg
1/2 cup light cream
salt and pepper to taste
2 cups shredded mozzarella cheese, divided
2 pounds tomatoes, sliced
1 teaspoon dried oregano, or to taste
1 teaspoon dried basil, or to taste
2 cups chopped fresh basil
1 egg
1 tablespoon lemon juice
1 cup vegetable oil
salt to taste

Directions

Preheat the oven to 375 degrees F (190 degrees C). Press the pie crust into the bottom and up the sides of a pie plate.

Cook the sausage in a skillet over medium heat. Add onion and garlic, and cook stirring occasionally until sausage is browned, and onions are translucent. Drain and set aside. In a small bowl, mix together the mustard, 1 egg and light cream until well blended. Stir into the sausage mixture.

Sprinkle 1 cup of the mozzarella cheese over the bottom of the pie crust. Place the sausage mixture over the cheese. Arrange tomato slices over the sausage layer, then top with the remaining cheese. Sprinkle dried basil and oregano over the cheese.

Bake for 35 to 40 minutes in the preheated oven, until heated through and bubbly. Let stand for 20 minutes before slicing. Serve with Basil Mayonnaise.

To make Basil Mayonnaise, combine the fresh basil, 1 egg, and lemon juice in a blender or food processor. Blend to mix, then gradually drizzle in oil while blending. Season with salt and pepper to taste.

Roasted Tomato and Zucchini Salad

Ingredients

6 Roma tomatoes
4 zucchini
Bertolli® Extra Virgin Olive Oil
2 cloves garlic, minced
Salt and pepper (to taste)
2 (6 ounce) balls buffalo mozzarella, cut into 3/4 inch slices
10 large leaves of fresh basil
Shaved Parmesan cheese

For Dressing:

1 tablespoon balsamic vinegar
1/2 cup Bertolli® Extra Virgin Olive Oil
1 clove garlic, minced
1/2 teaspoon paprika

Directions

Cut tomatoes into 1/2-inch slices, and zucchini lengthwise into 1/8-inch ribbons. Season both with minced garlic, salt and pepper and drizzle with Bertolli Extra Virgin Olive Oil. Roast on grill with cut side up for about 10 minutes, or until nice and evenly roasted.

To assemble the salad: Place the tomato, zucchini (folded) and mozzarella on top of each other, like a tower, with a basil leaf in between layers. Season layers with salt and pepper and a drizzle of dressing. Sprinkle with shaved Parmesan on top.

Tilapia with Tomatoes, Black Olives and Corn

Ingredients

1 1/2 tablespoons olive oil
4 cloves garlic, thinly sliced
2 (16 ounce) cans diced tomatoes
1 cup dry white wine
1 (2.25 ounce) can sliced black olives
3 ears fresh corn, kernels cut from cob
4 (4 ounce) fillets tilapia

Directions

In a large skillet, heat oil over medium heat. Cook garlic in oil for 1 minute. Stir in the diced tomatoes with juice, 3/4 cup wine, black olives, and corn. When the sauce is hot, place fillets on top, and spoon some of the tomato mixture over the fish. Cover, and cook for 20 to 25 minutes, or until fish flakes easily with a fork. If the sauce begins to dry out, add additional 1/4 cup white wine.

Sundried Tomato Basil Pesto Chicken Wrap

Ingredients

4 Mission® Sundried Tomato Basil Wraps
4 (6 ounce) chicken breasts, boneless skinless
iodized salt to taste
coarse ground black pepper to taste
1 tablespoon olive oil
1 package spring mix lettuce
pesto (add to taste)
1 cup walnut halves
1 cup Gorgonzola cheese, crumbled
1 Granny Smith apple, thin slices

Directions

Season chicken breasts with salt and pepper. Broil or saute in olive oil until done, approximately 10 minutes. Slice diagonally.

Heat Mission Wraps in a hot skillet 15 seconds on each side. Keep warm.

On each wrap, place a portion of spring mix in center. Arrange chicken slices on top of lettuce. Add pesto, walnuts, cheese and apples.

Fold bottom edge and roll from left to right, to leave one end open. Serve.

Grape Tomato Bruschetta

Ingredients

4 Arnold® Honey Wheat
Sandwich Thins® rolls, separated
2 pints grape tomatoes, sliced in
half lengthwise
1 tablespoon aged balsamic
vinegar
2 tablespoons garlic-infused extra
virgin olive oil
12 fresh basil leaves
Kosher salt, to taste
Freshly ground black pepper, to
taste

Directions

Toast the Sandwich Thins® halves to a light golden brown. In a bowl, mix tomatoes with balsamic, olive oil, salt and pepper to taste. Stack basil leaves and roll them in the shape of a log. Slice the rolled basil, making ribbons. Toss most of the cut basil with the tomatoes, reserving a bit of fresh basil to garnish. Spoon dressed tomatoes on top of each toasted Sandwich Thins® half and garnish with a few fresh basil ribbons. Eat and Enjoy!

Spaghetti with Garlic, Herbs, and Tomatoes

Ingredients

1 pound spaghetti
2 cloves garlic, minced
4 tablespoons olive oil
salt to taste
ground black pepper to taste
4 cups canned whole tomatoes,
crushed
1/4 cup dried basil
1 tablespoon dried marjoram
1/4 cup balsamic vinegar
1/4 pound grated Parmesan
cheese

Directions

In a large skillet over low heat saute the garlic in the olive oil. Continue to simmer and stir for approximately 15 minutes, or until light brown. Be careful to not burn the garlic. Set pan aside to cool.

In a large pot with boiling salted water cook spaghetti until al dente. Drain, reserving 1/2 cup of the cooking water and add it to the pan with the cooked garlic. Season with salt and ground black pepper.

Put drained pasta into garlic pan and incorporate tomatoes, dried basil, balsamic vinegar, and spice mixture.

Transfer pasta dish to a heated serving platter. Top with grated Parmesan cheese and serve immediately.

Zesty Tomato Soup for One

Ingredients

1/2 tomato
1/4 white onion
1/2 cup tomato-vegetable juice
cocktail
salt and pepper to taste

Directions

In a food processor or a blender, puree the tomato and onion. Transfer the mixture to a small saucepan. Stir in the vegetable juice and season to taste with salt and pepper. Bring to a boil and then let simmer for about 10 minutes. Serve hot topped with your favorite cheese or fresh bread.

Fried Green Tomatoes I

Ingredients

5 tomatoes, sliced
1 cup cornmeal
1/2 cup vegetable oil
salt and pepper to taste

Directions

Wash and dry each tomato slice. Sprinkle cornmeal on a piece of wax paper or a large flat surface. Dip each tomato slice into the cornmeal and pat gently until cornmeal covers the surface; turn slice over and coat the other side.

Heat the oil in a large frying pan over medium heat. Add tomato slices, and fry for 2 to 3 minutes on each side, until golden brown. Season with salt and pepper to taste. Serve hot.

Stewed Tomatoes (Gobbledygook)

Ingredients

1 (28 ounce) can whole peeled tomatoes, with liquid
3 slices stale bread, torn into pieces
2/3 cup white sugar
1/4 cup butter, melted
1 pinch salt
1 teaspoon black pepper

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart baking dish.

Stir the tomatoes, bread, sugar, butter, salt, and pepper in a bowl; pour into the prepared dish.

Bake until hot and the tomatoes are tender, about 45 minutes.

Mediterranean Summer Tomatoes

Ingredients

5 fresh tomatoes
5 shallots, coarsely chopped
1/2 cup olive oil
1/4 cup balsamic vinegar
1 loaf French bread, for dipping
(optional)

Directions

Core and slice the tomatoes, and arrange them in a serving dish. Sprinkle the shallots over the tomatoes. Whisk the olive oil and balsamic vinegar together with a fork, then pour over the tomatoes. Let stand for 5 minutes before serving, or refrigerate, covered, for up to 3 days. Eat with French bread, and dip the bread in the marinade when finished with the tomatoes.

Spaghetti with Tomato and Sausage Sauce

Ingredients

1 pound beef sausage
1 onion, minced
2 cups fresh sliced mushrooms
1/4 cup olive oil
2 (6 ounce) cans tomato paste
1 (46 fluid ounce) can tomato juice
1 (16 ounce) can crushed tomatoes
1 cup Burgundy wine
1 1/2 tablespoons dried oregano
1 tablespoon dried basil
2 tablespoons dried parsley
1 tablespoon minced garlic
2 tablespoons garlic salt
1/2 cup white sugar
2 pounds spaghetti

Directions

Preheat oven to 350 degrees F (175 degrees C). Cook sausage for 30 minutes. Cut into bite sized pieces, and set aside.

In a Dutch oven, saute onion and mushrooms in olive oil until tender. Remove with slotted spoon, and set aside. Stir into Dutch oven: tomato paste, tomato juice, Italian tomatoes, and wine. Stir until smooth. Mix in oregano, basil, parsley, garlic, garlic salt, and sugar. Return sausage and onion and mushroom saute to sauce. Bring to a boil. Reduce heat, and simmer for at least 3 hours. Cover pot if sauce becomes too thick.

Cook pasta according to package directions. Drain. Serve sauce over pasta.

Almond Crusted Chicken with Tomato Citrus

Ingredients

1/4 cup olive oil
2 cloves garlic, chopped
2 cups roma (plum) tomatoes, diced
1 cup diced orange wedges
1/4 cup chopped fresh rosemary
1/4 cup chopped fresh thyme
1/8 teaspoon salt
1 cup ground almonds
1/4 cup all-purpose flour
1/8 teaspoon ground cumin
1/8 teaspoon curry powder
1/8 teaspoon ground turmeric
1/8 teaspoon salt
1/8 teaspoon ground black pepper
6 skinless, boneless chicken breast halves
1/4 cup olive oil
1/4 cup clarified butter

Directions

To Make Sauce: Heat 1/4 cup olive oil in a large saucepan over medium heat. Saute garlic for 2 minutes, then add the tomato, orange, rosemary, thyme, salt and pepper and stir together. Cover and cook over medium heat for 15 minutes; remove cover and let sauce reduce for an additional 15 minutes. Set aside and keep warm.

To Make Crusted Chicken: In a shallow dish or bowl, mix together the almonds, flour, cumin, curry powder, turmeric, 1/8 teaspoon salt and 1/8 teaspoon pepper. Coat breasts in flour mixture and fry in a large skillet with 1/4 cup oil and clarified butter for about 5 to 7 minutes each side, or until golden brown and cooked through (juices run clear).

When ready to serve, place chicken on a platter and top with warm sauce; do this right before serving, to retain crispiness of the chicken.

Stuffed Tomato Basil Chicken

Ingredients

4 (6 ounce) boneless, skinless chicken breasts
1/2 (12 ounce) bottle garlic and herb marinade
16 fresh basil leaves
1 large tomato, thinly sliced
4 slices provolone cheese
12 slices bacon
1/4 cup freshly grated Parmesan

Directions

Place chicken breasts on a cutting board. With a sharp knife, slice chicken breasts horizontally, without slicing them completely in half. Open the chicken breasts like a book. Place chicken and marinade into a large resealable plastic bag. Refrigerate for 30 minutes.

Preheat oven to 500 degrees F (260 degrees C).

Place opened chicken breasts on a broiler pan. Place 4 basil leaves on the bottom half of each chicken breast. Top each with 2 or 3 tomato slices and 1 slice of cheese, and fold over top half of chicken (if necessary, fasten with toothpicks). Wrap 3 slices bacon around each chicken breast.

Cook in preheated oven for 15 minutes. Turn chicken, and cook 15 minutes more. Remove from oven, and sprinkle chicken with Parmesan. Return to oven, and cook until cheese is melted, about 2 to 3 minutes.

Mozzarella and Tomato Appetizer

Ingredients

24 long cocktail toothpicks
48 cherry or grape tomatoes,
rinsed and dried
6 thin slices prosciutto, each cut
into quarters
24 bite-size marinated mozzarella
balls*
24 fresh basil leaves
1/4 cup Italian salad dressing

Directions

Thread each toothpick with: one tomato, 1/4 of a slice of prosciutto folded into a small square, one mozzarella ball, one basil leaf (folded if it is large), and one more tomato.

Arrange appetizers on a serving platter. Drizzle with your favorite Italian salad dressing.

Tomato 'n' Shrimp Pasta

Ingredients

12 ounces uncooked spaghetti
1 1/2 pounds uncooked medium shrimp, peeled and deveined
1 teaspoon minced garlic
3 tablespoons olive oil, divided
1/2 pound sliced fresh mushrooms
1/2 cup chopped onion
2 (14.5 ounce) cans diced tomatoes, undrained
3 tablespoons tomato paste
2 tablespoons minced fresh basil
1 teaspoon sugar
1 teaspoon dried oregano
1/4 teaspoon crushed red pepper flakes

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute shrimp and garlic in 1 tablespoon oil until shrimp turn pink. Remove and set aside.

In the same skillet, saute mushrooms and onion in remaining oil until mushrooms are lightly browned. Stir in the tomatoes and tomato paste. Bring to a boil. Reduce heat to low. Add the shrimp, basil, sugar, oregano and red pepper flakes. Cook, uncovered, for 5-10 minutes or until heated through. Drain spaghetti; top with shrimp mixture.

Pesto Tomatoes

Ingredients

10 small ripe tomatoes
1/2 cup homemade or purchased pesto
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice tomatoes in half, and scoop out about a tablespoon of flesh from the center of each half. Fill pocket with pesto, and sprinkle generously with cheese. Place tomato halves in a well oiled baking dish.

Bake in preheated oven until cheese is melted and bubbly, and slightly browned. Serve warm.

Cherry Tomato Salad

Ingredients

40 cherry tomatoes, halved
1 cup pitted and sliced green olives
1 (6 ounce) can black olives, drained and sliced
2 green onions, minced
3 ounces pine nuts
1/2 cup olive oil
2 tablespoons red wine vinegar
1 tablespoon white sugar
1 teaspoon dried oregano
salt and pepper to taste

Directions

In a big bowl, combine cherry tomatoes, green olives, black olives, and spring onion.

In a dry skillet, toast pine nuts over medium heat until golden brown, turning frequently. Stir into tomato mixture.

In a small bowl, mix together olive oil, red wine vinegar, sugar, and oregano. Season to taste with salt and pepper. Pour over salad, and gently stir to coat. Chill for 1 hour.

Scalloped Tomatoes

Ingredients

1/2 cup chopped onion
1/2 cup chopped celery
1 tablespoon butter
1 tablespoon all-purpose flour
1 tablespoon honey
2 teaspoons prepared mustard
1/2 teaspoon salt
1/4 teaspoon pepper
2 slices whole wheat bread,
toasted and cubed
4 cups chopped fresh tomatoes

Directions

In a nonstick skillet, cook onion and celery in butter until tender. Stir in the flour until blended; cook 1 minute longer. Stir in the honey, mustard, salt and pepper until blended. Stir in bread cubes and tomatoes.

Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 35-40 minutes or until bubbly.

Tomato Crouton Casserole

Ingredients

1 (28 ounce) can diced tomatoes, undrained
2 cups seasoned stuffing croutons, divided
1 small onion, chopped
1 tablespoon sugar
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon pepper
3 tablespoons butter or margarine

Directions

In a greased 2-qt. casserole, mix tomatoes and 1 cup croutons. Stir in onion, sugar, oregano, salt and pepper. Dot with butter; sprinkle with remaining croutons. Bake, uncovered, at 375 degrees F for 30-35 minutes.

Linguine with Fresh Tomatoes

Ingredients

8 ounces uncooked linguine
3 medium tomatoes, chopped
6 green onions, sliced
1/2 cup grated Parmesan cheese
1/4 cup minced fresh basil
2 garlic cloves, minced
1 teaspoon salt
1/2 teaspoon pepper
3 tablespoons butter or stick
margarine

Directions

Cook pasta according to package directions. Meanwhile, in a large serving bowl, combine the tomatoes, onions, Parmesan cheese, basil, garlic, salt and pepper. Drain pasta and toss with butter. Add to tomato mixture; toss to coat.

Tomato Basil Towers

Ingredients

2 large beefsteak tomatoes, cut horizontally into 1/2-inch slices
1 cup fresh basil leaves, torn
1 cup crumbled Gorgonzola cheese
8 ounces goat cheese, crumbled
2 tablespoons balsamic vinegar
2 tablespoons olive oil

Directions

Place 4 tomato slices on a serving platter or individual plates. Place 3 pieces of basil, 1 teaspoon of gorgonzola, and 1 teaspoon goat cheese on top of each slice. Repeat 3 or 4 times to create towers. Then drizzle with balsamic vinegar and oil, and top with gorgonzola.

Cucumber Tomato Salad

Ingredients

2 medium tomatoes, sliced and quartered
1 large cucumber, peeled and sliced
4 green onions, chopped
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon pepper
1/3 cup cider vinegar
1 cup water

Directions

In a bowl, combine the tomatoes, cucumber and onions. In a small bowl, combine the sugar, salt and pepper. Whisk in the vinegar and water. Pour over vegetables and toss to coat. Cover and refrigerate for 4 hours or overnight. Serve with a slotted spoon.

Pasta Chicken and Sun-Dried Tomatoes

Ingredients

1 (8 ounce) package tri-colored farfalle (bow tie) pasta
4 skinless, boneless chicken breast halves
1/4 cup olive oil
1/2 cup sun-dried tomatoes
1 zucchini, steamed and cut into chunks
1 summer squash, steamed and chopped

Directions

Add pasta to a large pot of salted boiling water. Let cook for 8 to 10 minutes or until al dente. Drain.

Meanwhile, saute chicken breasts in a medium skillet over medium high heat. Saute for 8 to 10 minutes each side or until chicken is cooked through and juices run clear. Remove chicken from skillet and cut into bite size pieces.

In a large mixing bowl, toss cooked pasta with oil to coat. Add chicken pieces, sun-dried tomatoes, zucchini and squash and toss again. Finally, add cheese and serve.

Pork Chops with Stewed Tomatoes

Ingredients

1 onion
4 thick cut boneless pork chops
salt and pepper to taste
10 ounces fresh mushrooms,
sliced
1 (14 ounce) can stewed
tomatoes, with juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut the onion into thick slices and arrange them on the bottom of a casserole dish. Lay the pork chops over the onions. Season the chops with salt and pepper to taste.

Cover the chops with the mushrooms and pour the stewed tomatoes over all.

Bake, covered, at 350 degrees F (175 degrees C) for 1 hour. Remove cover and bake for 30 more minutes.

Tomato Sauce with Sausage

Ingredients

1/4 cup olive oil
2 pounds Italian sausage, casings removed
2 large onions, chopped
1/4 cup chopped garlic
1 (6 ounce) can tomato paste
2 (28 ounce) cans whole peeled tomatoes
1 cup water
1 cup chopped fresh basil
salt and pepper to taste

Directions

In a large saucepan heat oil and saute sausage until brown, about 6 minutes. Add onion and garlic to pot and saute about 8 minutes. Mix in tomato paste, tomatoes, water and basil. Bring to a boil. Break up tomatoes. Reduce heat to medium and simmer until thickened, about 45 minutes. Season with salt and pepper.

Fettuccini Tomato Rustica II

Ingredients

1/2 (16 ounce) package dry fettuccini noodles
1 cup olive oil, divided
2 boneless, skinless chicken breast halves
3 tablespoons basil pesto
1 teaspoon dried basil
3 cloves garlic, minced
1 (8 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
1/2 cup crumbled feta cheese
1/2 cup ricotta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat 2 tablespoons olive oil in a large skillet over medium heat. Cook chicken until no longer pink, and juices run clear. Set aside to cool, then slice into bite-size pieces. In a medium bowl, combine remaining olive oil, pesto, basil, garlic, sun-dried tomatoes, feta and ricotta. Mix until smooth.

In the large skillet, toss fettuccini with sauce and chicken. Cook on low heat 5 minutes, or until heated through.

Asparagus Tomato Stir-Fry

Ingredients

2 teaspoons cornstarch
1/4 cup chicken broth
4 teaspoons reduced-sodium soy sauce
2 teaspoons minced fresh gingerroot, divided
1 teaspoon canola oil
3/4 pound fresh asparagus, cut into 1-inch pieces
4 green onions cut into 1-inch pieces
1 1/2 cups sliced fresh mushrooms
2 small plum tomatoes, cut into thin wedges
1 teaspoon sesame oil

Directions

In a small bowl, combine the cornstarch, broth, soy sauce and 1/2 teaspoon ginger until blended; set aside. In a nonstick skillet or wok, stir-fry the remaining ginger in canola oil for 30 seconds. Add asparagus and onions; stir-fry for 3 minutes. Add mushrooms; stir-fry for 1 minute.

Stir cornstarch mixture and add to skillet. Bring to a boil; cook and stir for 1 minute or until thickened. Reduce heat. Add tomatoes and sesame oil; cook 1 minute longer.

Fire Roasted Tomato and Feta Pasta with Shrimp

Ingredients

1/2 pound linguine pasta
1 tablespoon olive oil
3 cloves garlic, minced
12 medium shrimp, peeled and deveined
1 (14.5 ounce) can fire roasted tomatoes
1 tablespoon chopped fresh basil
salt and pepper to taste
1/2 cup crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat the olive oil in a large skillet over medium heat. Add the garlic; cook and stir until fragrant, about 1 minute. Add the shrimp, and cook until opaque, about 3 to 5 minutes. Pour in the tomatoes and heat through. Season with basil, salt and pepper.

Toss the cooked pasta in the sauce, and sprinkle with crumbled feta to serve.

Tomato-Feta Bow Ties

Ingredients

1 cup uncooked bow tie pasta
1 teaspoon dried oregano
3/4 teaspoon minced garlic
1/4 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1 1/2 teaspoons olive oil
1/4 cup white wine or chicken broth
1 1/2 cups seeded, chopped tomatoes
1/2 cup crumbled feta cheese
2 tablespoons sunflower kernels, toasted
2 tablespoons minced fresh parsley

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute the oregano, garlic, salt and pepper flakes in oil for 1 minute. Add wine or broth; bring to a boil. Reduce heat; simmer, uncovered, for 2 minutes.

Stir in the tomatoes and cheese. Cover and simmer for 10 minutes. Drain pasta; toss with tomato mixture. Sprinkle with sunflower kernels and parsley.

Sun-Dried Tomato With Fresh Basil Spread

Ingredients

1/2 cup oil-packed sun-dried
tomatoes
1/4 cup basil leaves
8 ounces cream cheese

Directions

Place sun-dried tomatoes in the work bowl of a food processor; pulse until coarsely ground. Add basil; pulse until finely ground. Add cream cheese; process until well-mixed. Transfer to a serving bowl or storage container.

Green Chile Pepper and Tomato Chicken Dip

Ingredients

1 (2 pound) loaf processed cheese, cubed
1 (15 ounce) can turkey chili
2 (10 ounce) cans diced tomatoes with green chile peppers
2 (10 ounce) cans chunk chicken, drained and flaked
1 cup sour cream

Directions

In a double boiler, melt the processed cheese. Blend in the turkey chili and diced tomatoes with green chili peppers. Mix in chicken and sour cream. Heat and stir until well blended. Serve warm.

Tomato Chicken Parmesan

Ingredients

2 eggs, beaten
1 cup grated Parmesan cheese
7 ounces seasoned bread crumbs
6 skinless, boneless chicken breast halves
1 tablespoon vegetable oil
12 ounces pasta sauce
6 slices Monterey Jack cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour beaten eggs into a shallow dish or bowl. In another shallow dish or bowl, mix together the grated Parmesan cheese and bread crumbs. Dip chicken breasts into beaten egg, then into bread crumb mixture to coat.

In a large skillet, heat oil over medium high heat. Add coated chicken and saute for about 8 to 10 minutes each side, or until chicken is cooked through and juices run clear.

Pour tomato sauce into a lightly greased 9x13 inch baking dish. Add chicken, then place a slice of Monterey Jack cheese over each breast, and bake in the preheated oven for 20 minutes or until cheese is completely melted.

Scrambled Eggs, Tomato, Mozzarella and Basil

Ingredients

2 eggs
2 tablespoons milk or water
Salt and pepper
3 teaspoons butter or olive oil,
divided
4 slices whole wheat or white
bread
2 slices mozzarella cheese
4 slices tomato
6 fresh basil leaves

Directions

Beat eggs, milk, salt and pepper in bowl until blended.

Heat 1 tsp. butter in large nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, Gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly. Remove from pan. Clean skillet.

Spread remaining 2 tsp. butter evenly on one side of each bread slice (or brush lightly with oil). Place 2 slices in skillet, buttered side down. Top evenly with scrambled eggs, cheese, tomato and basil. Cover with remaining bread, buttered side up.

Grill sandwiches over medium heat, turning once, until bread is toasted and cheese is melted, 2 to 4 minutes.

Greek Tomatoes

Ingredients

4 medium tomatoes, cut into 1/4 inch slices
1 small red onion, thinly sliced and separated into rings
3/4 cup crumbled feta cheese
1/4 cup minced fresh parsley
1/2 teaspoon salt
1/2 teaspoon coarsely ground pepper
1 tablespoon olive or canola oil

Directions

Arrange tomato and onion slices on a plate. Sprinkle with the feta cheese, parsley, salt and pepper. Drizzle with oil. Cover and refrigerate for 15 minutes.

Scrambled Eggs and Tomatoes

Ingredients

2 large eggs, beaten
2 tomatoes, coarsely chopped
1 1/2 teaspoons sugar
salt to taste
1 dash soy sauce

Directions

In a skillet over medium heat, scramble eggs until almost done. Remove to a plate.

Return skillet to medium heat, and stir in tomatoes. Cook 2 to 3 minutes. Stir in sugar, salt, and soy. Return eggs to skillet; cook, stirring, about 1 minute more.

Courtney's Three Tomato Pasta Sauce

Ingredients

1/2 pound bulk mild Italian sausage
1/2 pound bulk hot Italian sausage
1/4 cup olive oil from jar of sun-dried tomatoes
1/2 large onion, coarsely chopped
3 tablespoons minced garlic
1 (28 ounce) can Italian-style diced tomatoes
1 1/2 cups oil-packed sun-dried tomatoes, drained and sliced
salt and pepper to taste
Italian seasoning to taste
1 cup cream
1 pound cherry tomatoes, halved

Directions

Cook mild and hot Italian sausage in a large skillet over medium heat until crumbly and no longer pink. Drain excess grease and set aside. Heat olive oil in the same pan over medium heat; stir in onion and garlic, and cook until the onion has softened and turned translucent.

Stir in diced and sun-dried tomatoes, and the crumbled sausage; season with salt, pepper, and Italian seasoning to taste. Bring to a boil, then reduce heat to medium-low and simmer for 10 minutes until sun-dried tomatoes have softened.

Before serving, stir in cream and garnish with cherry tomatoes.

Tomato-Mint Quinoa Salad

Ingredients

2 1/2 cups water
1 1/4 cups quinoa
1/3 cup raisins
1 pinch salt
2 medium tomatoes, diced
1 medium onion, minced
10 radishes, quartered
1/2 cucumber, diced
2 tablespoons sliced almonds,
toasted
1/4 cup chopped fresh mint
2 tablespoons chopped fresh
parsley
1 teaspoon ground cumin
1/4 cup lime juice
2 tablespoons sesame oil
salt to taste

Directions

Bring water to boil in a small saucepan. Pour in quinoa, raisins, and a pinch of salt. Cover, and let simmer for 12 to 15 minutes, then remove from heat, and allow to cool to room temperature.

Toss together the tomatoes, onion, radish, cucumber, and almonds in a large bowl. Stir in the cooled quinoa, then season with mint, parsley, cumin, lime juice, sesame oil, and salt. Chill 1 to 2 hours before serving.

Spicy Creamy Tomato Sauce

Ingredients

2 tablespoons olive oil
1 large red onion, chopped
1 clove garlic, crushed
2 (14 ounce) cans diced tomatoes
1 teaspoon balsamic vinegar
1 teaspoon white sugar
1 tablespoon chopped fresh basil
1 red chile pepper, seeded and minced
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2/3 cup mascarpone cheese

Directions

Heat olive oil in a skillet over medium heat, and cook and stir the onion until translucent and soft, about 5 minutes. Add the garlic, and cook and stir for 1 more minute. Stir in the tomatoes, balsamic vinegar, and sugar, and cook over medium heat for 10 minutes, stirring occasionally. Stir in the basil, red chile pepper, salt, and black pepper, and cook for 10 minutes more. Remove from heat, and stir in the mascarpone cheese.

Tomato Apple Soup (Tomapple Soup)

Ingredients

2 tablespoons butter
2 tablespoons extra-virgin olive oil
1 onion, chopped
3 cloves garlic, minced
1/2 apple - peeled, cored, and chopped
1/2 cup chopped carrot
1/4 teaspoon dried basil, or to taste
1 pinch dried thyme
2 cups vegetable stock
1 (28 ounce) can diced tomatoes
3 ounces tomato paste, or to taste
salt and ground black pepper to taste

Directions

Melt the butter with the olive oil in a large skillet over medium-high heat. Cook the onion and garlic in the skillet until they begin to brown; add the apple, carrot, basil, and thyme; reduce heat to medium and continue cooking until the carrots are tender, about 10 minutes. Stir in the vegetable stock, tomatoes, and tomato paste; season with salt and pepper. Raise the heat to high and bring to a boil; cover and cook at least 20 minutes, stirring frequently to keep the soup from burning on the bottom.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Green Chili Tomato Soup

Ingredients

1 (10.75 ounce) can condensed tomato soup, undiluted
3/4 cup milk
1 (4 ounce) can chopped green chilies
1/2 cup shredded Cheddar cheese

Directions

In a small saucepan, combine the soup, milk and chilies until blended. Cook and stir over medium heat until heated through. Sprinkle with cheese.

Pasta with Fresh Tomatoes and Corn

Ingredients

8 ounces pasta
4 tablespoons olive oil
2 tablespoons red wine vinegar
1/2 cup whole corn kernels,
cooked
4 tomatoes, chopped
1/2 cup chopped green onions
1 teaspoon dried basil
salt to taste
ground black pepper to taste
1 tablespoon grated Parmesan
cheese
2 teaspoons chopped fresh basil
(optional)

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large bowl whisk together the olive oil, red wine vinegar, and dried basil. Add salt and pepper to taste. Stir in the tomatoes, corn kernels, and scallions. Let sit for 5 to 10 minutes.

Toss pasta with tomato mixture. Sprinkle with grated parmesan cheese. Garnish with fresh basil, if desired.

Tomato Pie II

Ingredients

1 (9 inch) unbaked pie crust
2 large tomatoes
1/2 small onion, sliced
1 teaspoon Italian seasoning
1 cup fat-free mayonnaise
1 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C.) Bring a pot of water to boil and blanch the tomatoes for 1 minute. Peel and slice the tomatoes and drain on paper towels.

Place sliced tomatoes in the pie shell, sprinkle with Italian seasoning, then place the sliced onions on top. In a small bowl, mix the mayonnaise and cheese together. Spread on top of the tomatoes and onions.

Bake in preheated oven for 35 minutes. Remove from oven and let stand for 10 minutes before serving.

Tomato Soup II

Ingredients

14 quarts ripe tomatoes, chopped
7 onions, chopped
2 stalks celery, chopped
3 tablespoons chopped fresh parsley
3 bay leaves
1/4 cup salt
3/8 cup white sugar
2 teaspoons seasoning salt
1 teaspoon ground black pepper
1 teaspoon garlic salt

Directions

Place tomatoes, onions, celery, parsley and bay leaves in a large pot and cook, covered, on low heat for 1 to 2 hours, until quite soft and fragrant.

Remove bay leaves and blend tomato mixture in batches in a food processor or blender, then run through a sieve and return juice to pot. Stir in salt, sugar, seasoning salt, pepper and garlic salt. Bring to a boil, then reduce heat and cook, uncovered, 1 to 2 hours, until thickened.

Cherry Tomatoes and Olives

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
2 cups cherry tomatoes
2 teaspoons balsamic vinegar
1/4 cup pitted kalamata olives
1 tablespoon pine nuts (optional)
ground black pepper to taste

Directions

Heat olive oil in a large skillet over medium-high heat. Stir in the garlic, tomatoes, and balsamic vinegar. Cook, stirring, until the tomatoes are hot and wrinkled, about 7 minutes. Mix in the olives and pine nuts, and season with pepper. Continue to cook and stir until heated through, about 3 additional minutes.

Fast Creamy Tomato Penne

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons butter
1/4 large white onion, chopped
1/2 large green bell pepper, finely chopped
1 pound ground pork
1 (16 ounce) jar spaghetti sauce
1 cup sour cream

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large heavy skillet over medium heat. Saute onion and bell pepper until soft, about 5 minutes. Add ground pork, and cook until evenly brown. Drain excess fat.

In a large pot, heat spaghetti sauce until bubbling. Stir in pork mixture, pasta and sour cream. Cook until heated through, about 5 minutes.

Quick Spicy Tomato Soup

Ingredients

1 red bell pepper, cut into 1 inch pieces
1 onion, sliced into rings
1 quart chicken stock
1 (10.75 ounce) can condensed tomato soup
1 (10 ounce) can diced tomatoes with green chile peppers
1 (6 ounce) can black olives, drained and chopped
salt and pepper to taste
1/4 tablespoon garlic powder
1 teaspoon hot pepper sauce

Directions

In a large stock pot, cook and stir red bell pepper strips and onion slices in a little oil until soft but not brown.

Stir in chicken stock and about 1/2 can condensed cream of tomato soup, stewed tomatoes with chilies, olives, salt, pepper, garlic powder, parsley, and hot pepper sauce if desired. Heat through. Ladle hot soup into bowls over broken tortilla chips. Serve with shredded cheese and dollops of sour cream.

Vidalia Onion Tomato Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1/2 teaspoon sugar
1 1/2 cups warm water (110 degrees to 115 degrees)
3 tablespoons olive or vegetable oil, divided
1/2 teaspoon salt
4 1/3 cups all-purpose flour
2 (15 ounce) cans pizza sauce, divided
2 large Vidalia or sweet onions, thinly sliced
4 medium tomatoes, thinly sliced
2 1/2 cups shredded mozzarella cheese
1 1/2 cups shredded Cheddar cheese

Directions

In a bowl, dissolve yeast and sugar in warm water. Add 2 tablespoons oil, salt and enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Press dough onto the bottom and 1 in. up the sides of two greased 14-in. pizza pans. Spread 3/4 cup pizza sauce over each. Bake at 450 degrees F for 5 minutes. Meanwhile, in a skillet, saute onions in remaining oil until tender.

Arrange tomato slices over pizzas. Combine cheeses; sprinkle over tomatoes. Top with onions. Bake 10-15 minutes longer or until cheese is melted. Warm remaining pizza sauce; serve with pizza.

Tomato-Mushroom Soup

Ingredients

1 onion, thinly sliced
1 clove garlic, minced
1 tablespoon olive oil
1 tablespoon butter
4 cups fresh sliced mushrooms
1 1/2 cups beef broth
1 cup water
1/4 cup red wine
1/4 cup tomato paste
ground black pepper to taste
1/4 cup Parmesan cheese
2 tablespoons chopped fresh
parsley

Directions

Heat oil and butter in a medium sized saucepan. Cook onion and garlic until soft.

Add mushrooms, cooking for 5 minutes.

Pour in broth, water, and wine. Add tomato paste. Season to taste. Heat through. Pour into bowls. Garnish with cheese and parsley.

Tomato Pesto Batter Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 tablespoons white sugar
1 cup warm water (110 degrees F)
1 cup coarsely chopped fresh basil
2 tablespoons olive oil
3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped sun-dried tomatoes
2 tablespoons butter, melted

Directions

In a small mixing bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Place the basil leaves and the olive oil in a blender or food processor and puree until smooth.

In a large mixing bowl, combine the flour with the salt. Add the yeast mixture, basil mixture and sun-dried tomatoes; beat together until well combined, about 3 minutes. Cover bowl with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Lightly grease a 2 quart casserole dish or 5x9 inch loaf pan. Gently remix the batter with about 20 strokes of a wooden spoon and pour into the prepared pan. Let rise in a warm place until doubled in volume, about 30 minutes.

Bake at 375 degrees F (190 degrees C) for 40 to 45 minutes, or until the bottom of the loaf sounds hollow when tapped. Remove loaf from pan, place on a wire rack to cool and brush with melted butter.

Green Tomato Relish

Ingredients

24 large green tomatoes
3 red bell peppers, halved and seeded
3 green bell peppers, halved and seeded
12 large onions
3 tablespoons celery seed
3 tablespoons mustard seed
1 tablespoon salt
5 cups white sugar
2 cups cider vinegar

Directions

In a grinder or food processor, coarsely grind tomatoes, red bell peppers, green bell peppers, and onions. (You may need to do this in batches.) Line a large colander with cheesecloth, place in sink or in a large bowl, and pour in tomato mixture to drain for 1 hour.

In a large, non-aluminum stockpot, combine tomato mixture, celery seed, mustard seed, salt, sugar, and vinegar. Bring to a boil and simmer over low heat 5 minutes, stirring frequently.

Sterilize enough jars and lids to hold relish (12 one-pint jars, or 6 one-quart jars). Pack relish into sterilized jars, making sure there are no spaces or air pockets. Fill jars all the way to top. Screw on lids.

Place a rack in the bottom of a large stockpot and fill halfway with boiling water. Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Pour in more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.

Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid does not move up or down at all). Relish can be stored for up to a year.

Creamy Chicken with Corn, Tarragon and

Ingredients

1 cup couscous
1 1/8 cups boiling chicken stock
water to cover
2 tablespoons butter
4 skinless, boneless chicken
breast halves
2/3 cup heavy whipping cream
1/2 cup sweet corn
2 tomatoes, chopped
1/4 cup fresh chopped tarragon
salt and pepper to taste
1/2 lemon, juiced

Directions

Put the couscous in a small saucepan. Add 1/2 of the boiling chicken stock and enough water to cover. Simmer for 3 minutes, remove from heat and set aside.

In a large skillet or wok, heat the butter/margarine until it sizzles. Add the chicken breasts and saute until lightly browned. Add the other 1/2 of the chicken stock and the cream and heat gently until just boiling. Mix in the corn, tomatoes and 1/2 of the fresh tarragon. Heat through for 1 minute and season with salt and pepper to taste.

With a fork fluff up reserved couscous. Add a handful of tarragon and the lemon juice. Salt and pepper to taste. Spoon the couscous and chicken onto serving plates and garnish with the remaining tarragon.

Rich and Creamy Tomato Basil Soup

Ingredients

4 tomatoes - peeled, seeded and diced
4 cups tomato juice
14 leaves fresh basil
1 cup heavy whipping cream
1/2 cup butter
salt and pepper to taste

Directions

Place tomatoes and juice in a stock pot over medium heat. Simmer for 30 minutes. Puree the tomato mixture along with the basil leaves, and return the puree to the stock pot.

Place the pot over medium heat, and stir in the heavy cream and butter. Season with salt and pepper. Heat, stirring until the butter is melted. Do not boil.

Tomato Bacon Salad

Ingredients

1 cup Marzetti® Chunky Blue Cheese Dressing
1 pound pre-cooked bacon, re-crisped according to directions on the package, or cooked bacon
1 pint grape tomatoes, halved
6 large fresh basil leaves, chopped
1/4 cup coarsely chopped fresh parsley
6 cups torn salad greens, such as romaine, Bibb, or green leaf
3 large yellow tomatoes, cored and sliced
4 large red tomatoes, cored and sliced
1/2 red onion, cut into 1/4-inch slices

Directions

If using bacon, crumble into bite size pieces. In a small bowl combine grape tomatoes, basil and parsley and toss well. Place salad greens on a platter; arrange the tomatoes and onions in concentric circles, alternating the colored tomatoes. Place the grape tomato mixture in the center.

Sprinkle salad with crumbled bacon. Drizzle with either Marzetti Chunky Blue Cheese Salad Dressing and serve additional dressing on the side. Salad is best served right after it is completely assembled.

Tomato and Basil Quiche

Ingredients

- 1 tablespoon olive oil
- 1 onion, sliced
- 2 tomatoes, peeled and sliced
- 2 tablespoons all-purpose flour
- 2 teaspoons dried basil
- 3 eggs, beaten
- 1/2 cup milk
- salt and pepper to taste
- 1 (9 inch) unbaked deep dish pie crust
- 1 1/2 cups shredded Colby-Monterey Jack cheese, divided

Directions

Preheat oven to 400 degrees F (200 degrees C). Bake pie shell in preheated oven for 8 minutes.

Meanwhile, heat olive oil in a large skillet over medium heat. Sauté onion until soft; remove from skillet. Sprinkle tomato slices with flour and basil, then sauté 1 minute on each side. In a small bowl, whisk together eggs and milk. Season with salt and pepper.

Spread 1 cup shredded cheese in the bottom of pie crust. Layer onions over cheese, and top with tomatoes. Cover with egg mixture. Sprinkle top with remaining 1/2 cup shredded cheese.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 15 to 20 minutes, or until filling is puffed and golden brown. Serve warm.

Basil-Tomato Tuna Steaks

Ingredients

1 tablespoon olive or canola oil
4 (4 ounce) tuna or salmon steaks
1/2 teaspoon salt
1/8 teaspoon pepper
1/3 cup loosely packed fresh basil leaves
1 medium tomato, chopped
1/4 cup shredded part-skim mozzarella cheese

Directions

In a large nonstick skillet, heat oil over medium heat. Add the tuna steaks; cook for 3 minutes on each side or until fish flakes easily with a fork. Transfer to a broiler pan. Sprinkle fish with salt and pepper. Cover with basil leaves. Top with tomato and cheese. Broil 4-6 in. from the heat for 2 minutes or until the cheese is melted.

Chicken, Garlic, and Sundried Tomato Pasta

Ingredients

1 (16 ounce) package farfalle pasta
1/2 cup butter
3 cloves garlic, minced
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup milk
1 tablespoon dried parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 cooked skinless, boneless chicken breast halves, cut into bite-size pieces
1/3 cup sun-dried tomatoes, rehydrated in water
2 tablespoons grated Romano cheese

Directions

In a large pot with boiling salted water cook farfalle pasta until al dente. Drain.

Meanwhile, melt butter in a large saucepan. Add garlic cloves and cook until garlic browns. Add the cream of chicken soup and milk, stirring until smooth. Stir in the dried parsley, salt, and ground fresh pepper. Let simmer for 2 to 3 minutes. Add bite size chicken pieces and hydrated sun dried tomatoes. Simmer for 6 to 8 minutes. Mix in grated Romano cheese.

Toss cooked and drained pasta with chicken sauce. Serve warm.

Peppery Goat Cheese Ravioli with Pineapple

Ingredients

1 (10 ounce) package goat cheese
1 teaspoon extra-virgin olive oil
1/3 cup fresh, coarsely ground black pepper, or to taste, lightly toasted
1/2 teaspoon salt

1 pound fresh pasta sheets
1/2 cup extra virgin olive oil

1/4 cup extra-virgin olive oil
1/2 large onion, finely diced
1 teaspoon salt
1 teaspoon ground black pepper
1 large yellow heirloom tomato, peeled and chopped
1 large red heirloom tomato, peeled and chopped
3/4 cup fresh pineapple, chopped
4 1/2 teaspoons herbes de Provence
1 1/2 cups tomato sauce
1 clove garlic
1 pinch salt
5 leaves basil, chopped
1 cup coarsely chopped baby arugula

Directions

Preheat an oven to 400 degrees F (200 degrees C). Mix goat cheese, 1 teaspoon olive oil, toasted black pepper, and 1/2 teaspoon salt in a bowl until smooth. Set aside.

Roll pasta sheets to 1/16-inch thickness. Cut pasta into 2 1/2-inch circles, or desired shape. Place 1 heaping teaspoon of the goat cheese filling in the center of each pasta circle. Dab the edge of the pasta with a little water, then fold and seal the pasta to create a half moon. Arrange ravioli on a baking sheet and drizzle with 1/2 cup olive oil.

Bake ravioli in the preheated oven until golden brown and lightly crisp, 7 to 12 minutes. Remove from oven and set aside.

Heat 1/4 cup olive oil in a skillet over medium heat. Stir in the onion, 1 teaspoon of salt and 1 teaspoon of pepper; cook and stir until the onion has softened and turned translucent, about 5 minutes. Increase heat to medium-high, and stir in the yellow and red tomatoes, pineapple, and herbes de Provence. Cook and stir for 5 minutes, and stir in the tomato sauce. Crush garlic with 1 pinch of salt, and add to the sauce. Simmer for 30 minutes, stirring occasionally. Remove from heat and stir in basil and arugula. Toss the ravioli lightly in the sauce to coat, and serve immediately.

Nita's Lamb, Green Beans and Tomatoes

Ingredients

1 tablespoon olive oil
1 1/2 pounds lamb stew meat
1 large onion, chopped
2 pounds fresh green beans,
washed and trimmed
1 (15 ounce) can tomato sauce
1 cup water
salt and pepper to taste
2 teaspoons chopped fresh mint
leaves

Directions

Heat oil in a large skillet over medium high heat. Add lamb and onion and cook until meat is browned; stir in beans and cook for about 10 minutes, stirring occasionally.

Stir in tomato sauce, water, salt, pepper and mint. Reduce heat to low, cover and simmer for about 1 hour or until cooked through and beans are tender.

Tomato Dill Soup

Ingredients

2 tablespoons butter
2 cloves garlic, minced
1 onion, chopped
1 (28 ounce) can peeled and diced tomatoes
1/2 teaspoon dried dill weed
1/4 teaspoon salt
1/4 teaspoon pepper
1 (10.5 ounce) can condensed chicken broth
1 bay leaf

Directions

Melt butter in a saucepan over medium heat. Add onion and garlic, and cook, stirring until tender. Stir in the tomatoes and condensed chicken broth, and season with dill weed, salt, pepper and the bay leaf. Bring to a boil, then reduce heat and simmer for 45 minutes.

Remove from heat, and discard bay leaf. Use a food processor or blender to puree the soup in small batches until smooth. Serve immediately, or chill and serve cold.

Tomato-Cream Sauce for Pasta

Ingredients

2 tablespoons olive oil
1 onion, diced
1 clove garlic, minced
1 (14.5 ounce) can Italian-style
diced tomatoes, undrained
1 tablespoon dried basil leaves
3/4 teaspoon white sugar
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon ground black
pepper
1/2 cup heavy cream
1 tablespoon butter

Directions

In a saucepan, saute onion and garlic in olive oil over medium heat. Make sure it doesn't burn. Add tomatoes, basil, sugar, oregano, salt and pepper. Bring to boil and continue to boil 5 minutes or until most of the liquid evaporates. Remove from heat; stir in whipping cream and butter. Reduce heat and simmer 5 more minutes.

Zucchini Tomato Casserole

Ingredients

6 medium zucchini, diced
4 tablespoons butter or margarine, melted
2 medium tomatoes, diced
1 cup shredded Cheddar cheese
1 cup cubed process cheese (Velveeta)
1 cup soft bread crumbs
2 eggs, beaten
2 tablespoons dried minced onion
1 tablespoon dried parsley flakes
1 teaspoon dried basil
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

In a large skillet, saute zucchini in 2 tablespoons butter until crisp-tender; drain well. In a bowl, combine the remaining ingredients. Stir in the zucchini and remaining butter. Transfer to an ungreased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly. Let stand for 10 minutes before serving.

Corn, Sweet Onion, and Tomato Salad

Ingredients

3 (11 ounce) cans whole kernel corn
2 large tomatoes, diced
1 large sweet onions, cut into thin strips
4 green onions, chopped
1 bunch cilantro leaves, minced into tiny strips
2 limes, juiced
1/3 cup rice vinegar
kosher salt to taste

Directions

In a large bowl, combine corn, tomatoes, sweet onion, green onion, and cilantro. Squeeze lime juice over mixture, and mix in. Stir in rice vinegar to taste; the amount you use will depend on the sweetness of the corn, and the acidity of the lime. Season with kosher salt. Cover, and chill for 45 minutes to an hour. Stir before serving.

Fettuccini Tomato Rustica I

Ingredients

1 cup olive oil
2 cloves garlic, chopped
10 sun-dried tomatoes, chopped
1 roasted red pepper, diced
2 teaspoons dried basil
8 ounces dry fettuccini noodles
4 grilled skinless, boneless
chicken breast halves
1/2 cup crumbled goat cheese

Directions

In a small bowl, combine olive oil, garlic, sun-dried tomatoes, red pepper and basil. Marinate 4 hours.

Preheat oven to 250 degrees F (120 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain. Toss pasta with marinade until evenly coated. Spread into a baking dish.

Bake in preheated oven for 1 hour. Divide onto plates, top with grilled chicken, and sprinkle with goat cheese.

Oven Baked Omelet with Feta and Tomatoes

Ingredients

8 eggs, beaten
2 cups milk
1/2 teaspoon dried thyme
1 1/2 teaspoons kosher salt
1/2 teaspoon pepper
1 cup fire roasted diced tomatoes, drained
1/2 cup crumbled feta cheese with basil and sun-dried tomatoes
8 ounces Italian bread, cut into bite-size cubes

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a deep 9-inch baking dish.

Combine eggs, milk, thyme, salt, and pepper in a large bowl. Whisk until smooth. Stir in tomatoes and feta cheese; pour into prepared baking dish. Scatter bread pieces on top of egg mixture.

Bake in preheated oven until eggs are fully set, 40-50 minutes.

Tomato Pepper Sauce

Ingredients

4 large tomatoes
2 large red bell peppers, seeded
and diced
1 onion, coarsely chopped
1 teaspoon minced garlic
salt and pepper to taste

Directions

Bring a pot of water to a boil. Carefully add the tomatoes to the water, and boil until the skin begins to split. Remove from the water, cool under cold running water, and peel off the skin.

Place tomatoes into a large skillet, and mash with a potato masher. Mix in the bell peppers, onion and garlic. Simmer over low heat for about 20 minutes, or until onions and peppers are tender. Season with salt and pepper to taste.

Grilled Steak with Red Tomato Rice

Ingredients

1/3 cup pineapple juice
3 tablespoons vegetable oil,
divided
1 1/2 pounds flank or skirt steak
1 cup regular or converted rice
1 (26 ounce) jar Ragu® Old World
Style® Margherita Smooth Pasta
Sauce
2 cups chopped fresh cilantro,
divided
1 cup water
1 cup frozen peas and carrots
3 teaspoons Knorr® Beef flavor
Bouillon

Directions

Combine 2 tablespoons oil, 2 teaspoons Knorr® Beef flavor Bouillon and pineapple juice in large resealable plastic bag. Add steak; turn to coat. Close bag and marinate in refrigerator at least 3 hours.

Heat remaining 1 tablespoon oil 3-quart sauce pot over medium-high heat and cook rice, stirring frequently, 3 minutes or until rice is golden. Stir in pasta sauce, remaining 1 teaspoon Bouillon, 1-1/2 cups cilantro, water and peas and carrots. Bring to a boil over medium-high heat. Reduce heat to low and simmer covered, stirring occasionally, 25 minutes or until rice is tender.

Remove steak from marinade, discarding marinade. Grill or broil steak to desired doneness. Arrange steak and rice on serving platter and sprinkle with remaining 1/2 cup cilantro.

Grilled Feta Tomatoes

Ingredients

4 small tomatoes
freshly ground black pepper to taste
1 tablespoon olive oil
1 (4 ounce) package garlic and herb feta cheese, crumbled

Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Slice off the top of each tomato. Use a spoon to hollow out the inside. Sprinkle the cavities with pepper. Rub the olive oil onto the outside of the tomatoes, coating well. Fill each tomato evenly with the feta cheese.

Place tomatoes on preheated grill. Cook until tomatoes are soft and wrinkled, and cheese is hot, about 15 minutes.

Mozzarella Tomatoes

Ingredients

4 medium tomatoes, sliced
8 cups soft bread cubes
3 cups shredded mozzarella cheese, divided
4 bacon strips, cooked and crumbled
1/2 cup butter or margarine, melted
1/2 cup chopped celery
1/2 cup chopped onion
2 eggs, beaten
1/2 teaspoon garlic salt
1/2 teaspoon dried oregano

Directions

Place a single layer of tomatoes in a greased 13-in. x 9-in. x 2-in. baking dish; set aside. In a large bowl, combine bread cubes, 2 cups of cheese, bacon, butter, celery, onion, eggs, garlic salt and oregano; mix well. Spoon over the tomatoes. Top with remaining tomatoes; sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

Garden Tomato Salsa

Ingredients

1/2 sweet onion, chopped
1/2 green bell pepper, coarsely
chopped
1/4 cup fresh cilantro
5 slices pickled jalapeno peppers,
or to taste
6 fresh tomatoes, quartered
2 teaspoons olive oil
2 teaspoons red wine vinegar
1/2 lime, juiced
1/8 teaspoon salt

Directions

Place onion, bell pepper, cilantro, and jalapeno peppers into a food processor. Pulse until finely chopped. Add tomatoes, and pulse just a few times until the tomatoes are coarsely chopped. Transfer to a bowl with a tight-fitting lid.

In a separate bowl, whisk together olive oil, red wine vinegar, lime juice, and salt.

Pour dressing over tomatoes, and stir well. Cover, and refrigerate for at least 1 hour.

Tomato Bacon Squares

Ingredients

6 slices bacon
1/3 cup chopped green bell pepper
1/3 cup chopped onion
4 roma (plum) tomatoes, seeded and chopped
1 teaspoon dried basil
2 tablespoons mayonnaise
1 clove crushed garlic
1 refrigerated pizza crust dough
3/4 cup shredded Swiss cheese

Directions

Preheat oven 375 degrees F (190 degrees C).

Place bacon in a large skillet over medium heat. Fry bacon until crisp. Drain on paper towels.

Crumble bacon into a medium-size mixing bowl. Mix in bell pepper, tomatoes, and basil. In a separate small bowl, combine mayonnaise and garlic.

Roll pizza crust into a 12x15 inch rectangular baking sheet. Spread the mayonnaise mixture evenly over the crust. Sprinkle the bacon mixture over the mayonnaise, and top the entire pizza with cheese.

Bake 18 to 20 minutes or until the top is bubbly and the crust is golden brown. Cool and cut the pizza into 24 squares.

Sicilian Lemon Chicken with Raisin-Tomato Sauce

Ingredients

3/4 cup golden raisins
3 tablespoons extra virgin olive oil
1 medium onion, halved and thinly sliced
1 tablespoon minced garlic
2 tablespoons pine nuts
2 tablespoons chopped black olives
2 bay leaves
1/4 teaspoon dried oregano
1/4 teaspoon cayenne pepper
1 (15 ounce) can diced tomatoes, drained
salt and pepper to taste
1 tablespoon balsamic vinegar
1 teaspoon white sugar
2 tablespoons julienned fresh basil
1 (16 ounce) package angel hair pasta
1 tablespoon extra virgin olive oil
4 (6 ounce) skinless, boneless chicken breast halves
1 lemon, zested and juiced
1/4 cup shaved Parmesan cheese
4 sprigs fresh basil

Directions

Soak the raisins in warm water until they plump, about 10 minutes. Drain and set aside.

Heat 3 tablespoons of olive oil in a saucepan over medium-high heat. Stir in the onion, garlic, pine nuts, and olives. Season with bay leaves, oregano, and cayenne. Cook until the onions have softened and begun to turn golden, about 5 minutes. Stir in the tomatoes and season with salt and pepper; cook for 5 more minutes. Add the raisins, balsamic vinegar, and sugar; cook, stirring occasionally until thickened, about 5 more minutes. Remove the bay leaves, and stir in the julienned basil. Cover and keep warm.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat the remaining 1 tablespoon of olive oil in a skillet over medium heat. While the skillet is heating, toss the chicken with the lemon juice to coat (the lemon zest will be used later). Cook the chicken on both sides until golden brown and the juices run clear, about 15 minutes. Transfer to a warm plate, and allow to rest for about five minutes.

To serve, slice each chicken breast against the grain into thin slices. Divide the pasta into four wide, shallow bowls. Fan the chicken slices out over top of the pasta, and spoon the tomato sauce over them. Sprinkle with lemon zest, Parmesan cheese, and a sprig of basil to garnish.

Mama's Best Broiled Tomato Sandwich

Ingredients

2 tablespoons olive oil
2 tablespoons balsamic vinegar
4 ripe tomatoes, sliced
3 tablespoons mayonnaise
1/2 teaspoon dried parsley
1/4 teaspoon dried oregano
1/4 teaspoon black pepper
3 tablespoons grated Parmesan cheese, divided
4 slices bread, lightly toasted

Directions

Preheat oven to broil.

In a shallow bowl, whisk together the olive oil and vinegar. Marinate the tomatoes in the mixture, stirring occasionally.

Meanwhile, in a small bowl, combine mayonnaise, parsley, oregano, black pepper and 4 teaspoons Parmesan cheese. Spread mixture on each slice of toasted bread. Place marinated tomatoes on 2 slices and sprinkle with remaining Parmesan cheese.

Place on a baking sheet and broil for 5 minutes, or until cheese turns golden brown. Serve immediately, open faced or closed.

Tomato and Strawberry Salad

Ingredients

1 teaspoon honey mustard
2 tablespoons balsamic vinegar
1/4 cup olive oil
1 (10 ounce) bag mixed salad greens
1 pint grape tomatoes, halved
1 pint strawberries, sliced
1/2 cup candied walnuts
1 (4 ounce) container crumbled feta cheese
3 sprigs fresh dill

Directions

Whisk the honey mustard, and balsamic vinegar together in a small bowl until combined. Drizzle in the olive oil while whisking to make the dressing; set aside.

Place the salad greens, tomatoes, strawberries, walnuts, and feta cheese into a large salad bowl. Tear off the dill fronds and add to the salad. Toss gently to mix, then pour on the dressing, and toss to coat.

Quick and Easy Chicken and Tomato Pasta

Ingredients

1/2 (16 ounce) package angel hair pasta
olive oil
2 skinless, boneless chicken breast halves - chopped
2 teaspoons garlic and herb seasoning blend
1 (6 ounce) can sliced black olives, drained
1 (8 ounce) can sliced mushrooms, drained
2 (16 ounce) cans diced tomatoes
freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Boil pasta for 8 to 10 minutes, or until al dente. Drain.

Heat olive oil in a large skillet over medium high heat. Sprinkle chicken with seasoned salt, and cook for 2 to 3 minutes. Stir in drained black olives and mushrooms. Continue cooking, stirring occasionally, until chicken is golden brown. Strain chicken juices from pan, and reduce heat to low. Stir in tomatoes, cover, and simmer for 15 minutes.

Toss the pasta and chicken mixture together, sprinkle with Parmesan cheese, and serve.

Tomato Curry Chicken

Ingredients

4 skinless, boneless chicken breast halves
2 tablespoons butter
1 onion, chopped
2/3 cup beer
1 (10.75 ounce) can condensed tomato soup
1 teaspoon curry powder
1/2 teaspoon dried basil
1/2 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish. Melt butter in a medium skillet over medium heat. Saute onion, then stir in beer, soup, curry powder, basil and pepper. Reduce heat to low and simmer for about 10 minutes, then pour over chicken.

Bake at 350 degrees F (175 degrees C) for 1 hour; sprinkle with cheese for last 10 minutes of baking.

Quick Tomato Sandwich

Ingredients

2 tablespoons ketchup
1 tablespoon mayonnaise
1/8 teaspoon salt
1/8 teaspoon hot pepper sauce
4 slices whole wheat bread
2 leaves lettuce
1 tomato, sliced

Directions

In a small bowl, combine ketchup, mayonnaise, salt, and hot pepper sauce. Mix well. Meanwhile, toast bread in toaster. Spread mixture on all 4 slices of toast; set aside.

Arrange lettuce leaves on the bread followed by 3 or 4 slices of tomato. Top with another piece of bread. Repeat with the other sandwich.

Halibut with Tomato-Basil Sauce

Ingredients

6 plum tomatoes, cut into 1/4 inch slices
1 tablespoon olive or vegetable oil
4 cloves garlic, peeled
1/2 teaspoon balsamic vinegar
2 tablespoons minced fresh basil
water
4 (1 inch thick) halibut steaks
TOPPING:
1/2 cup mayonnaise
1/2 teaspoon Dijon mustard
1 cup soft bread crumbs
2 tablespoons minced fresh basil
2 tablespoons chopped ripe olives

Directions

Place tomatoes on a baking sheet; drizzle with oil. Wrap garlic in aluminum foil and place on the baking sheet. Bake at 450 degrees F for 20 minutes or until edges of tomatoes are lightly browned and garlic pierces easily with a fork. Place tomatoes and garlic in a food processor or blender; cover and process until smooth. Add vinegar, basil and water to achieve desired thickness; set aside.

Place halibut in a greased 13-in. x 9-in. x 2-in. baking dish. Combine mayonnaise and mustard; spread over fish. Combine bread crumbs, basil and olives; sprinkle over mayonnaise mixture and press down gently. Bake, uncovered, at 400 degrees F for 20 minutes or until topping is golden brown and fish flakes easily with a fork. Spoon tomato sauce onto four dinner plates; top with fish.

Tomato Basil Sherry Bread

Ingredients

1 1/4 cups tomato paste
1/2 cup sherry
1 teaspoon salt
3 cups bread flour
1 tablespoon vegetable oil
1 tablespoon dried basil
2 teaspoons active dry yeast
2/3 cup diced sun-dried tomatoes

Directions

Place all ingredients in the bread machine in order suggested by your manufacturer (except for the sun dried tomatoes).

Select regular setting, medium crust. At the beep or according to your manufacturer's suggestion add the sun dried tomatoes.

Remove immediately at end of baking cycle. Let cool and slice, spread with your favorite topping.

Tomato and Garlic Bread Soup

Ingredients

1 tablespoon olive oil
1/2 cup yellow onion, diced
1/2 teaspoon fresh garlic, minced
1/4 teaspoon dried red pepper flakes
2 cups low-sodium vegetable broth
1 (14.5 ounce) can Italian-style crushed tomatoes, undrained
4 slices Roman Meal Bread, toasted and cut into 1/2-inch pieces
3 tablespoons fresh basil leaves, thinly sliced
2 tablespoons Parmesan cheese, shaved

Directions

Heat oil in large saucepan over medium-high heat; add onions, garlic and red pepper flakes. Cook, stirring occasionally, for 3 to 5 minutes until onions are tender. Add broth, tomatoes and bread cubes. Cook; stirring occasionally until simmering. Stir in basil.

Divide into four serving bowls. Top with cheese and additional basil if desired.

Cheezy Tomato Chops

Ingredients

1/4 cup vegetable oil
8 boneless pork chops
2 teaspoons minced garlic
2 teaspoons dried onion flakes
2 teaspoons seasoned salt
3 tomatoes, thickly sliced
1 (8 ounce) package Monterey Jack cheese, cut into 16 slices
8 sprigs fresh parsley

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Heat the oil in a skillet over medium heat. Place pork chops in the skillet, and top with garlic and onion. Sprinkle with seasoned salt. Cook chops 5 minutes on each side, or until done. Drain grease, and transfer chops to the prepared baking dish. Top each chop with a tomato slice and 2 slices cheese.

Cover and bake 15 minutes in the preheated oven. Garnish with parsley to serve.

Glazed Fish with Roasted Asparagus and Cherry

Ingredients

1 1/2 tablespoons olive oil
1 cup cherry tomatoes, halved lengthwise
1 pound asparagus, trimmed
Salt and pepper as needed
1 teaspoon sesame oil
1 1/2 pounds white fish such as cod, tilapia or haddock, cut into serving portions
1 1/2 cups VH® Pad Thai Sauce

Directions

Place asparagus and cherry tomatoes on a baking sheet. Toss in olive oil and season with salt and pepper.

Place on middle rack of oven and broil on high for 3 minutes. Shake pan and continue to broil for 5 minutes longer or until the vegetables are tender. Set aside.

Heat oven to 400 degrees F (205 degrees C). Place fish in glass baking dish and cover with VH® Pad Thai sauce. Bake in oven for 15 minutes or until fish flakes easily. During the last five minutes place asparagus and tomatoes back in oven to heat through.