



2023 WSU CHELAN-DOUGLAS MASTER GARDENER TOMATO GALA

ENJOY SOME FAVORITE TOMATO RECIPES PROVIDED BY THE MASTER GARDENERS. THE RECIPES WERE PRINTED AS PROVIDED - ENJOY!

Summer Poached Tomatoes

Ingredients

2 cups tomato sauce

4 eggs

¼ cup of small cubes of mozzarella

Pinches of herbs of your choice: basil, sweet marjoram, savory, dill, fennel, etc.

Salt and pepper

Preparation

1. Bring the tomato sauce to a boil in a large frying pan.
2. Break the eggs onto the boiling sauce. Add salt and pepper.
3. Turn down the heat and cook eggs until they are your preferred firmness. Sprinkle the cheese on top of the eggs. Wait until it is melted.
4. Serve two eggs for each person, and cover with the tomato sauce and cheese. Be sure to have toast made from great bread.

Preparation Time: 15 minutes **Servings:** 2

Master Gardener: Bonnie Orr

Scalloped Tomatoes

Ingredients

¼ cup butter

1 onion, chopped

1 teaspoon salt

Ground black pepper to taste

½ teaspoon dried basil

4 teaspoons brown sugar

5 tomatoes, sliced

2 cups white bread cubes

Preparation

1. Preheat the oven to 375°. Grease a 9x13-inch casserole dish.

2. Sauté butter and onion in a medium saucepan over medium heat until onion is translucent, 3 to 4 minutes. Add salt, pepper, basil, brown sugar, and tomatoes. Mix well. Stir in bread until well combined. Pour tomato-bread mixture into the prepared dish.
3. Bake for 30 to 35 minutes. Enjoy!

Master Gardener: Linda Herrington

Baked Tomatoes with Cheddar and Chives

Ingredients

1 cup flour
2 teaspoons baking powder
1/4 cup oil
1 egg
1 cup buttermilk or water
1 large tomato peeled, deseeded and chopped - at least one cup
½ cup grated cheddar cheese
1 tablespoon chives, finely chopped
White pepper

Preparation

1. Preheat oven to 400°F.
2. Oil a muffin pan (12 medium-sized cups) or use muffin papers with a puff of aerosol oil.
3. Whisk the egg, buttermilk and oil until well blended. Add the chives.
4. Mix the flour, salt and baking powder together.
5. Stir the egg and flour mixture together- about ten strokes. Lumps are okay.
6. Stir in the tomato and cheese until barely mixed.
7. Drop tablespoons of the mixture into the muffin pan sections.
8. Bake for 20 minutes - until the tops are browned.
9. Serve with tomato jam or orange marmalade.

Notes: For a stress-free breakfast, I prefer to use paper muffin cups. There is no clean-up with a messy baking pan. Over-mixing muffin dough creates tough muffins. Be sure the oven is preheated to 400°F before inserting the baking pan. My favorite eaters have suggested that if you prefer breakfast with a zing, use pepper jack cheese, double the chives and add basil. If you are brave use feta even though its texture makes a moister muffin.

Preparation Time: 15 minutes **Servings:** 4

Master Gardener: Bonnie Orr

Fried Green Tomatoes (fry in oil or bake)

Arugula Pesto

Ingredients

1 T pine nuts
1 T walnuts
1 small garlic clove, minced
1/2 cup olive oil
1/2 cup packed arugula
1 teaspoon fresh lemon juice
1/4 cup grated Parmesan
Salt and pepper to taste

Preparation

1. In a food processor, grind pine nuts and walnuts to a fine powder.
2. Add garlic, olive oil, arugula, lemon juice, and cheese. Purée until blended.
3. Season with salt and pepper.

Cherry Tomato Relish

- 2 pints cherry tomatoes
- 1 T olive oil
- 1 T balsamic vinegar
- 1 garlic clove, minced
- 1 teaspoon salt
- 1/2 teaspoon pepper

Preparation

1. Halve the cherry tomatoes.
2. In a large bowl, whisk olive oil, balsamic vinegar, garlic, salt, and pepper together. Add cherry tomatoes and mix gently to coat.

Coating

- 3/4 cup buttermilk
- 1 cup panko
- 1/2 cup cornmeal
- 1/2 cup flour
- 1/2 cup grated Parmesan
- 1 ½ teaspoon chipotle powder
- 1 ½ teaspoon sweet paprika
- 1 teaspoon salt, plus more to taste
- 1 teaspoon ground pepper, plus more to taste



Preparation

1. Slice off ends of 6 unripe green tomatoes and cut into ½ inch thick crosswise slices.
2. Pour buttermilk into a shallow bowl.
3. In a second shallow bowl, mix panko, cornmeal, flour, cheese, chipotle powder, paprika, 1 teaspoon salt and 1 teaspoon pepper together.
4. Dip tomato slices into buttermilk, then into panko mixture, patting mixture onto tomato slices to make sure it adheres. **Note:** I dry the slices on a rack.
5. If baking: Heat oven to 375°F. Spray pan and tomatoes with oil. Bake about 20 minutes.
6. If frying: Heat oil to 350°F. in a deep heavy sauté pan. Add the green tomato slices and fry until golden brown, about 1 minute per side.
7. Using a slotted spatula, transfer to paper towels to drain. Season with salt and pepper.
8. To serve, place 3 tomato slices and a spoonful of relish on each of 6 salad plates and drizzle with 2 tablespoons of the pesto.

Master Gardener: Ann Hammer

The Heirloom Tomato Cookbook by Mimi Luebbemann

Website: www.epicurean.com/featured/fried-green-tomatoes-recipe.html

Cherry Tomato Pasta Alla Vodka

Ingredients

- 1/4 cup olive oil
- 1 shallot, chopped
- 4 cloves garlic, sliced
- 2 T fresh oregano [optional]
- 1/2 teaspoon red pepper flakes
- 6 cups cherry tomatoes
- 1/2 cup vodka
- Kosher salt and pepper
- 1 cup heavy cream or canned coconut milk
- 3 T butter
- 3/4 cup Parmesan cheese – reduced to serve at table
- 1/2 cup fresh basil, rough chop



Preparation

1. Sauté shallot/onion until soft, add garlic, and pepper flakes, cook a minute, add tomatoes. Cover. Cook until tomatoes burst and onions are cooked.
2. Remove from heat. Blend half the tomatoes in a blender until smooth. Stir the tomato sauce back into the skillet. Stir in the vodka and cook 2 minutes, then stir in the cream. **Author's Note:** I made the recipe without the cream.
3. Garnish with basil and cheese.
4. Serve over pasta.

Preparation Time: 45 minutes **Servings:** 6

Master Gardener: Ann Hammer

Recipe Developer: Tieghan Gerard - Halfbaked Harvest Everyday

Website: <https://www.sweetteaandthyme.com/the-best-creamy-cherry-tomato-pasta-alla-vodka/>

Zucchini Au Gratin

Ingredients

- ¼ cup butter
- 4 cups thinly sliced zucchini
- 1 medium onion, chopped
- 1 teaspoon salt and pepper to taste
- ½ teaspoon dill weed (optional)
- 2 tomatoes sliced or quartered
- Sliced mushroom, if desired
- 1 cup grated cheddar cheese

Preparation

1. Sauté all ingredients except cheese in a 10-12 inch skillet for 5-10 minutes or until tender.
2. Sprinkle cheese over top.
3. Cover with lids, remove from heat and let stand 2 to 3 minutes or until cheese is melted.

Recipe Contributor: Family Friend

Israeli-Spiced Tomatoes, Yogurt Sauce and Chickpeas

Ingredients

1 teaspoon ground sumac
½ teaspoon ground coriander
½ teaspoon ground cumin
½ teaspoon dried chili flakes
Sea salt and freshly ground black pepper
1 or 2 garlic cloves, minced
6 small or 3 big tomatoes, cored and cut into ¼ inch-thick slices
¾ cup plain, unsweetened yogurt (not Greek yogurt)
1 small cucumber, peeled and seeded (if necessary), and chopped
2 cups lightly packed mixed basil, mint
and flat-leaf parsley leaves, half roughly chopped and half left whole or torn
Hot sauce, such as sriracha
1 cup cooked chickpeas (canned is fine)
½ small red onion, thinly sliced
2 tablespoons red wine vinegar
Extra-virgin olive oil
Slightly tangy flatbreads, preferable freshly cooked and still warm



Preparation

1. Mix the sumac, coriander, cumin, chili flakes, 1 teaspoon salt, and the garlic in a little bowl.
2. Layout the tomatoes on a baking sheet and rub the spice mixture all over them. Let them sit for up to 1 hour while you fix the rest of the dish.
3. Stir together the yogurt, cucumber, and chopped fresh herbs. Season generously with salt, black pepper, and a few dashes of hot sauce, if using. Let the sauce sit for at least 15 minutes and up to 1 hour, then taste and adjust the seasoning so the sauce is nicely savory.
4. Toss the chickpeas, onion, vinegar, and torn or whole herbs. Season with salt and black pepper, taste and adjust the seasoning. Add a glug of olive oil and toss again.
5. Arrange a layer of the marinated tomatoes on a platter and pour any accumulated juices over the tomatoes. Drizzle or dollop the yogurt sauce onto the tomatoes and tumble the chickpea salad on top. Serve with freshly grilled flatbreads.

Notes: We have found this recipe to be a fabulous celebration of tomatoes and a great way to enjoy lots of those big slicing tomatoes when they start to all ripen at once. You can find sumac in Middle Eastern shops and, with increasing frequency, at well-stocked grocery stores. This ground dried berry from a wild bush looks a bit like coarse chili powder, but it's tart rather than hot.

Preparation Time: 45 minutes **Servings:** 6

Master Gardener: Chris Cox

Recipe Source: Six Seasons: A New Way with Vegetables” by Joshua McFadden with Martha Holmberg

Easy Tomato Appetizer

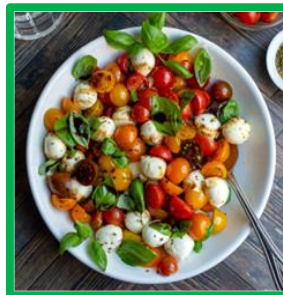
Cut tomatoes in bite size pieces. Lightly coat with Italian dressing and fresh chopped basil. Serve with crackers.

Master Gardener: Fernie Slabaugh

Caprese Salad

Ingredients

Cherry tomatoes, halved
Mozzarella Cheese Balls, halved
Basil, fresh and chopped
Italian Seasoning, dry mix
Balsamic vinegar, to taste



Preparation

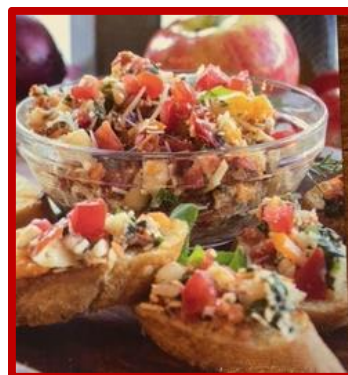
1. Cut cherry tomatoes and mozzarella cheese balls in half with a 50/50 mix.
2. Chop fresh basil, about 5-6 leaves or to taste.
3. Combine tomatoes, cheese balls and chopped basil.
4. Add a dash of dry Italian seasoning and just enough balsamic vinegar to lightly coat the mixture when stirred together.
5. Chill a few hours before serving.

Master Gardener: Susan Peterson

Wenatchee Bruschetta

Ingredients

1 each – Honeycrisp and Golden Delicious Apple
1 each – Asian Pear and Anjou Pear
1 ½ cups Juliet or Cherry Tomatoes
1 cup Golden Grape Tomatoes
1 red bell pepper
½ Walla Walla onion
¼ red onion
1 small shallot
1 clove garlic
½ cup fresh basil leaves
¼ cup fresh parsley leaves
1 cup shredded Parmigiana cheese
1 fresh rosemary sprig



Dressing

¼ cup Basil Pesto
2 T extra virgin olive oil
2 T Lemoncello or lemon Juice
Lemon zest
Salt and Pepper to taste

Preparation

1. Chop ingredients and combine in a bowl.
2. Prepare dressing and add to chopped ingredients.
3. Serve on toasted baguettes.

Master Gardener: Patti Milos

Recipe Source: Deborah Strahm, Wenatchee real estate broker

Fresh Tomatoes with Mozzarella and Basil

Ingredients

Mozzarella cheese
Tomato
Basil leaves



Preparation

Slice cheese. Slice tomatoes either into horizontal sections or wedges. Place cheese on serving tray, then one tomato section on top of cheese and one basil leaf on top of tomato. Continue adding the cheese tomato basil combination on the tray in a circle formation. You could also add your favorite cracker to this combination. Enjoy!

Master Gardener: Diane Lee

Tomato Carrot Soup

Ingredients

1 T olive oil
2 cups grated carrots
1 large onion, diced
3 cloves garlic, minced
3 T parsley
3 T basil
1 cup chicken stock
2 T butter
2 T flour
Salt and pepper
1 quart FRESH tomato juice – fresh tomatoes are a must
3 globs of sour cream/plain yogurt



Preparation

1. Sauté carrots, onions and garlic in the olive oil until carrots are tender. Toward the end of cooking, add parsley and basil. Puree this mixture in a blender with a little tomato juice until smooth.
2. Make a velouté sauce. Bring the chicken stock to a boil, then set aside. Melt butter in a soup pot over low heat and whisk in the flour, stirring constantly for about 3 minutes until the mixture has turned a light beige color. Remove the sauce from the heat and allow it to cool slightly, then gradually add the chicken stock, returning the pot to a medium-high heat.
3. Whisk constantly until the mixture comes to a full boil. Add salt and pepper. Reduce heat to medium-high and simmer for 5 minutes, stirring often.
4. Stir the rest of the quart of tomato juice into the velouté, then add the pureed mixture, stir well.
5. Plop 3 globs of sour cream/yogurt into the soup and simmer for 5-10 minutes on low heat.
6. Serve immediately.

Note: A velouté sauce is a savory sauce that is made from a roux and a light stock. It is one of the "mother sauces" of French cuisine listed by chef Auguste Escoffier in the early 20th century, along with espagnole, tomato, béchamel, and mayonnaise or hollandaise. Velouté is French for 'velvety'.

Master Gardener: Emilie Fogle

Recipe Source: Organic Gardening 1990's – Kathy McGrath