



Another delicious recipe
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THE URBAN EDGE

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U-PICK ORCHARD

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COLORFUL HEIRLOOM TOMATO SALAD

SERVES 6 TO 8

The red, yellow, and orange tomatoes make this stunning salad extra flavorful and beautiful.

8 to 10 small heirloom tomatoes, in a variety of colors if possible
2 garlic cloves, finely minced
¼ cup diced sweet onion or purple onion
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil
2 tablespoons red wine vinegar
3 tablespoons extra-virgin olive oil
1 teaspoon salt
¼ teaspoon freshly ground black pepper
Salad greens (optional)

1. Cut the cores from the tomatoes; then slice each tomato into 8 to 10 wedges.
2. In a large bowl, combine the tomatoes, garlic, onion, parsley, basil, vinegar, olive oil, salt, and pepper. Toss to combine well.

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3. Cover and refrigerate for at least 1 hour. Drain any excess liquid before serving. Serve over salad greens, if using.

HEIRLOOM TOMATO SALAD DRESSING

MAKES 3½ CUPS

This dressing concentrates the unbelievably intense flavors of heirloom tomatoes with fresh basil, garlic, and vinegar. Add it to any salad—and many other dishes—for a little liquid summer.

- 3 cups chopped red, yellow, and orange heirloom tomatoes (or a combination of any colors)
- 1 generous sprig fresh basil
- 1 teaspoon salt
- ⅛ teaspoon cayenne powder
- 2 garlic cloves
- ¼ cup apple cider vinegar
- ½ cup organic canola oil (or other neutral oil)

Combine the tomatoes, basil, salt, cayenne, garlic, vinegar, and oil in a blender and blend on high speed until the mixture turns creamy, about 1 minute. Pour the dressing into a narrow-necked bottle and shake well before serving.

Storage Tip: Refrigerate any leftover dressing. Tightly capped, it keeps for up to 5 days.

— Recipes by Teena's Pride CSA, from *Bounty from the Box: The CSA Farm Cookbook* by Mi Ae Lipe