

The background of the entire page is a repeating pattern of stylized tomatoes. Each tomato is represented by a simple black outline of a circle with a stem and three leaves extending from the top. The tomatoes are arranged in a grid-like fashion, with some overlapping.

QUARANTAIN GUIDE to

Tomatoes

by

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To honor the taste of late summer

Tangy Tomato Mustard Tart

The tang of mustard pairs well with the sweetness of end of summer tomatoes.

- Butter Pastry Crust from *Quaran(tiny) Guide to: Flour and Water* or your favorite pastry crust
- 2 to 3 tablespoons Dijon mustard
- 4 to 5 large ripe tomatoes
- 1 tablespoon olive oil
- 2 teaspoons Herbes de Provence
- Sea salt
- 1 tablespoon grated Parmesan

Preheat the oven to 375°F (190°C). Roll out the pastry crust and place in a greased 10 or 12 inch tart pan (or roll into a rectangle on waxed paper/a cookie sheet for a more rustic tart). Poke the pastry with a fork to create several small holes, then spread a thin layer of mustard to cover. Cut tomatoes into ¼-inch slices and arrange on the pastry, slightly overlapping. Drizzle olive oil over the tomatoes, then sprinkle with the dried herbs, a pinch of sea salt, and Parmesan. Bake for 25 to 30 minutes or until the tomatoes have turned golden and begun to give their juice.





Roasted Tomato and Onion Dipping Sauce

Good with homemade fries, or on top of scrambled eggs or toasted sourdough bread.

- 2 medium sized tomatoes
- 1 medium sized onion
- 2 to 3 tablespoons olive oil
- A couple of sprigs of thyme
- 2 tablespoons balsamic vinegar
- Black pepper to taste

Preheat the oven to 400°F (200°C). Cut the tomatoes in half, and quarter the onion. Place everything on a baking sheet and drizzle with oil and add the sprigs of thyme. Roast at 400°F (200°C) for about 30 to 45 minutes, until the tomato and onions have softened. Remove from the oven and let cool for a bit. Place in a food processor or blender and add the balsamic vinegar. Mix together until desired consistency. Store in an airtight container in the refrigerator.

Tomates Provençales

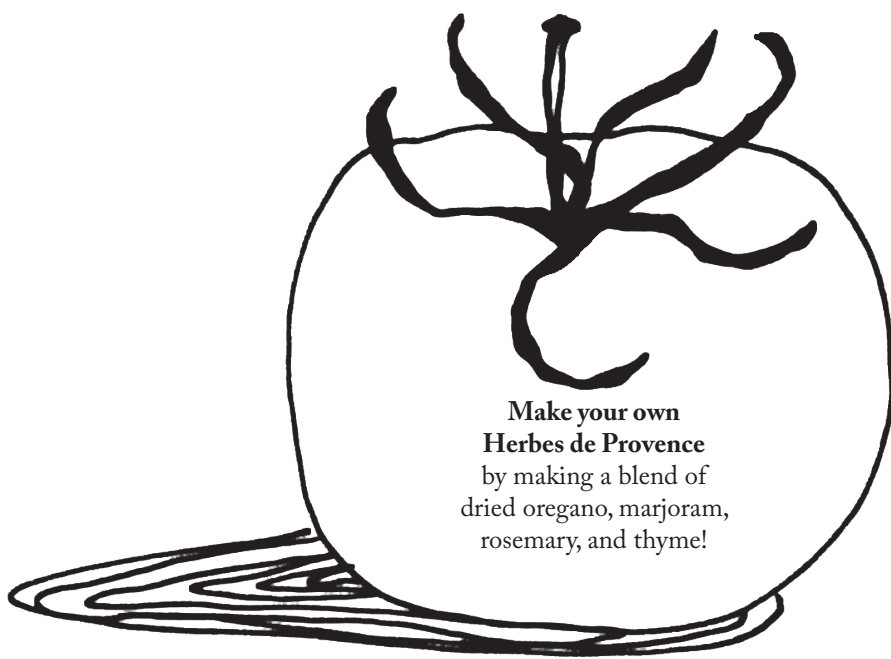
This rustic Southern French recipe makes the tomatoes sweet and juicy, and will serve about four people as a side dish.

- 6 to 8 medium sized tomatoes
- ¼ cup (60 milliliters) + 1 tablespoon olive oil
- 2 tablespoons Herbes de Provence
- 4 garlic cloves, chopped
- Sea salt
- Optional: garnish of fresh basil or parsley

Preheat the oven to 400°F (200°C). Cut the tomatoes in half. Add 1 tablespoon of olive oil to the bottom of a baking dish and arrange the tomatoes so that they are snugly fit together, cut side up. Sprinkle tomatoes with dried herbs and garlic and drizzle them with remaining olive oil. Place on the top rack of the oven and bake for 20-30 minutes, or until the garlic turns golden and the tomatoes begin to give their juice.

Remove from the oven and season with a generous pinch of sea salt and fresh herbs, if using.

Serve warm.



**Make your own
Herbes de Provence**
by making a blend of
dried oregano, marjoram,
rosemary, and thyme!

Bloody Mary

Adapted from La Bible des Cocktails (Marabout, 2013)

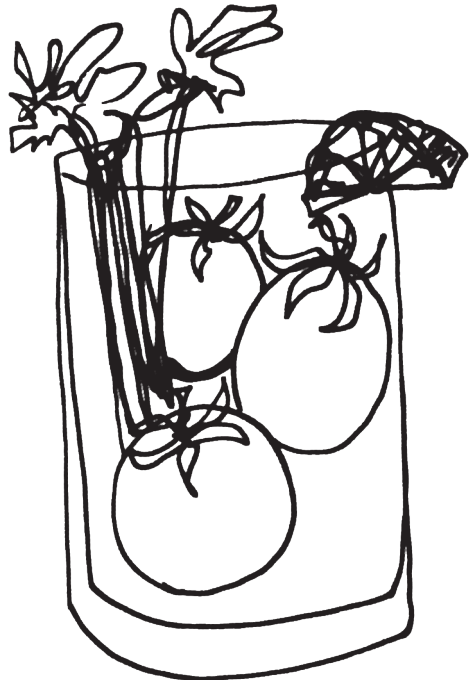
While there have been many variations on the Bloody Mary over its almost 100 years of existence, this recipe is credited as being the original recipe dating from 1930. Updated versions of this recipe include a touch of Tabasco or hot sauce as well as celery salt- so feel free to adapt and make this your own!

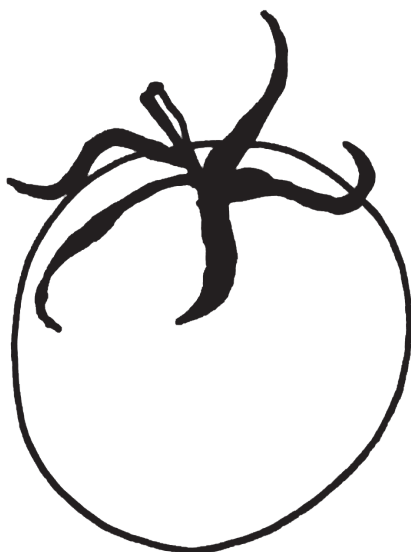
In a large shaker combine:

- 2 ½ shots 50% abv Vodka
- 2 shots tomato juice
- ¼ shot freshly pressed lemon juice
- 5 dashes Worcestershire Sauce
- 4 pinches of salt
- 2 pinches freshly ground black pepper
- 2 pinches Cayenne pepper
- Ice cubes
- Celery stalk

Shake ingredients together and then pour through the filter into a whisky glass.

Serve with a celery stalk.





Yes you can make your own tomato juice!

Gather up a bunch of tomatoes, some onion slices, a little chopped celery and leaves, a little water, and a touch of salt and black pepper. Place in a pan and simmer for around 30 minutes.

Strain, taste and add more spices as needed, chill, and serve.

Bruschetta

Most versions of this Italian appetizer are made with basil, but you can swap out for cilantro which gives a unique taste. A good use for stale bread - zero waste cooking!

- 2 to 3 medium-sized tomatoes, finely chopped
- 3 to 4 cloves garlic, minced
- Small handful of basil or cilantro leaves, chopped
- Salt + ground black pepper
- 8 to 10 slices of bread
- Olive oil

Mix the chopped tomatoes in a bowl with the minced garlic cloves, basil or cilantro and a pinch of salt and pepper. Drizzle a little olive oil over it and mix together. In a frying pan, grill the bread slices on both sides with a little olive oil, until both sides are a golden brown. Remove the bread from the pan and place on a plate. Lightly rub the grilled bread slices with a clove of garlic. Top with a generous scoop of the tomato and cilantro mixture.

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