

A GUIDE TO TOMATOES

FALL 2008

| | VARIETY | APPEARANCE | SERVING SUGGESTION |
|-------------------------------------------------------------------------------------|--------------------|--------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|
|  | Beefsteak | Large and bright red with an elliptical shape. Numerous seed cavities throughout the flesh. | Slice these beauties to top hamburgers and layer on sandwiches. Also can be used to make striking stuffed baked tomatoes. |
|  | Campari | Small and round (about the size of a golf ball). Vibrant red skin. | Cut in half, hollow, and fill with chicken or tuna spread, or chop and add to an omelet or frittata. |
|  | Grape | Small and bite-sized. Thick skin with a low water content flesh. Intense sweetness. | Toss these sweet gems into pasta dishes, stir-fries, or green salads. |
|  | Heirloom | Available in ripened colors of red, yellow, purple, striped, and white. Prized for their unspoiled lineage and intense flavor. | Allow the flavor to shine through by slicing and sprinkling with kosher or sea salt and a little extra virgin olive oil. |
|  | Roma | Elongated oval shape. Few seeds and a firm, dense flesh with low water content. | Ideal for sauces, roasting, or sliced on a Margherita pizza. |
|  | Romanita | A baby-sized Roma hybrid with the meatiness of a Roma and the sweetness of a grape tomato. | Dice these meaty tomatoes for salsas, bruschetta toppings, or chicken chili. |
|  | Rosso Bruno | Exterior is reddish-brown with hints of green. Rich and flavorful taste. | Ideal for salads and sandwiches. |
|  | Strawberry | Similar in size and shape to a strawberry. Meaty flesh and sweet flavor. | Add to a crudité platter, use as a garnish, or make appetizer kabobs with a tomato, cube of cheese, and olive. |
|  | Vine-On | Wishbone shaped and available in yellow, orange, and red. Meaty flesh. | Perfect for a classic caprese salad with fresh mozzarella, a BLT sandwich, or tomato basil soup. |