

Tomatoes Marinade

8 firm ripe NC Tomatoes

Blend the following ingredients in a blender. This can be done ahead of time.

¼ c. chopped parsley

1 garlic clove crushed

1 teaspoon salt

1 teaspoon sugar

¼ teaspoon pepper

2 teaspoons of dry or prepared mustard

2 tablespoons of tarragon vinegar

¼ cup of olive oil

Peel slice and reform the tomatoes in a shallow dish. Pour dressing over tomatoes and let stand at room temperature for 20 minutes before serving. Garnish with sprigs of parsley.

Depending on how hungry folks are for North Carolina tomatoes, the dish will serve 8 to 16.

Tolly Thwing - Morganton, NC