

TOMATO SALAD

3 ripe tomatoes, cut into bite size pieces
40 Manzanilla Olives (green olives with pimienta stuffing)
40 bite-size cubes of mozzarella cheese
1 tbsp. sweet basil
Balsamic-Vinaigrette salad dressing

Place tomatoes, olives and cheese into a large container. Sprinkle with basil and pour on the dressing. Fold all together. Chill for at least 20 minutes.

Linda Youngblood • Clark

TUSCAN BREAD SALAD

1 cup fresh tomato diced
2 tbsp. fresh minced or 2 tsp. dried basil
1 tbsp. chopped green onion
2 tsp. olive oil
2 tsp. balsamic vinegar
1/8 tsp. salt
1 1/4 cup cubed French bread
2 tbsp. minced parsley

In bowl combine tomato, basil, green onion, salt and vinegar. Cover and let stand 30 minutes. Bake bread cubes 325° about 10 minutes until light brown. Stir in tomato. Add parsley. Serve. Good for picnics because will not spoil in heat.

Margaret Sharp • Hamilton

SALSA

8 to 10 large tomatoes, skinned and drained overnight
2 lg. onions
4 to 5 green peppers
2 hot peppers, optional
2 - 4 oz. cans diced green chilies
8 oz. can tomato paste
1/4 cup vinegar
1 tbsp. salt
2 cloves garlic, crushed
2 tsp. chili powder
1/2 tsp. cilantro or 2 T. fresh chopped
1/2 tsp. leaf oregano
2 T. cornstarch mixed with water if canning

Chop the vegetables uniformly or put through food processor. Fresh will keep about 2 weeks in the refrigerator. For canning, heat salsa so cornstarch will thicken. Combine and cook on medium heat until mixture reaches desired consistency. This sauce is good for dip, for tacos and enchilada sauce. For enchiladas, add a can of tomato soup.

Tana Canen • Glendive

MARINATED TOMATOES

3 large, fresh tomatoes
1/3 cup olive or canola oil
1/4 cup red wine vinegar
1 tsp. salt, optional
1/4 tsp. pepper
1 clove garlic, minced
1 tbsp. chopped fresh parsley
1 tbsp. chopped fresh basil or 1 tsp. dried basil

Slice tomatoes and arrange in a large shallow dish. Combine remaining ingredients in a jar. Cover tightly and shake well. Pour over tomato slices. Cover and refrigerate. Makes 8 servings.

Jeanie Mahlstedt • Circle

MEXICAN SALSA

7 lbs. ripe tomatoes, chopped
3-4 large yellow onions, chopped
2-3 large cloves garlic, chopped (depending on size)
4 green peppers, chopped
1 to 2 jalapeno peppers or may use 1 can jalapeno peppers, chopped
1/2 cup sugar
1/4 cup pickling salt
6 tsp. dried cilantro or 1/4 cup chopped fresh cilantro
1 - 4 oz. can green chilies

Place tomatoes, onions, garlic, green peppers and jalapeno peppers in a pan. Add remaining ingredients. Bring to rolling boil and boil 4 to 5 minutes. Make cornstarch paste to measure 2/3-3/4 cups and add to salsa. Pour into jars and seal. Process in a hot water bath for 10 minutes from start of rolling boil. Enjoy. Makes about 10 pints.

Darlene Hansen • Bozeman

TOMATO CASSEROLE

1 med. onion, chopped
1 cup sour cream
4 med. to large ripe tomatoes, sliced
2 tbsp. butter
1 cup soft bread crumbs
1 cup shredded Colby-Jack cheese
1/2 tsp. salt
2 eggs, well beaten
pepper and garlic powder to taste
dash lemon pepper

Sauté onion in butter until transparent. Place half of the tomatoes in an 8x8x2 baking dish. Top with half of each of the following: cheese, onions, and crumbs. Next layer more sliced tomatoes and repeat with rest of cheese, onions, and crumbs. Mix sour cream, eggs and seasoning. Pour over top and cover with foil. Bake at 325 degrees F. for 30 minutes. Uncover and bake 10 more minutes.

**Misty Hammerbacker
Jefferson Island**

STUFFED TOMATOES

6 tomatoes
1 (15 oz.) contr. part-skim ricotta cheese
1 (16 oz.) contr. cottage cheese
1 cup Italian seasoned bread crumbs
1 cup mozzarella cheese
3 tbsp. parmesan cheese
1 tsp. minced garlic
fresh ground pepper
dash of salt

Combine all ingredients except tomatoes in a bowl and set aside. Take a paring knife and cut a small hole (nickel size) in the top of the tomatoes. Take a small spoon and gut the inside of the tomatoes being careful not to puncture the skin of the tomato. Once tomatoes are gutted, spoon the cheese mixture into the tomatoes packing them full. Place tomatoes in a glass baking dish. Bake tomatoes at 400° F for 15-20 minutes or until the cheese inside the tomatoes melts. Serve tomatoes as is or with your favorite marinara sauce poured on top. Tip: Use the inside of the tomatoes for pizzas or in red sauces for your favorite spaghetti, manicotti, or lasagna.

Angie DeZort • Cut Bank

TOMATO SOUP OUT OF A JAR

48 cups of fresh tomatoes, peeled and diced
3 large onions, chopped
2 green peppers, diced
1 bunch celery, chopped
6 large carrots, peeled and grated (large holes)
1 cube butter
1 tsp. black pepper
1 Tbsp. chicken bouillon
1 1 lb. pkg. salad macaroni
1 cup heated half and half cream for 1 pint or 2 cups for 1 quart

Put together first 5 ingredients in a large pot and boil for about 1/2 hour. When vegetables are tender, add butter, black pepper, bouillon and macaroni and boil gently for about 15 minutes, stirring often so it will not scorch. Pour into clean jars and seal; process at 5# for 30 minutes. When ready to use, open jar and heat through and stir in half and half.

Lana Toren • Columbia Falls

TOMATO PIE

1 (9 inch) frozen pastry shell
4 medium, ripe tomatoes, sliced, and slices cut in half
1/4 chopped chives or scallion stalks
3/4 teaspoon freshly chopped basil or 1/4 teaspoon dried basil, crumbled
1/4 teaspoon dried oregano, crumbled
1/4 teaspoon salt, or to taste
1/4 teaspoon freshly ground pepper, or to taste
1 1/2 cups grated Swiss Gruyere cheese (or any type cheese)
1/4 cup mayonnaise or enough to hold it together

Preheat oven to 425°. Bake pie crust for 8-10 minutes. Remove from oven. Reduce heat to 400°. Place tomato pieces on bottom of pie shell. Sprinkle tomatoes with chives or scallions, basil, oregano, salt, and pepper. Combine cheese and mayonnaise and carefully spread mixture evenly over tomatoes, making sure it reaches edges of pie crust and seals in tomatoes completely. Bake for 35 minutes or until hot and bubbly. Allow to sit for 5-10 minutes, cut in wedges, and serve hot. Variations: Grated cheddar or Monterey Jack can be substituted for Swiss cheese.

Kerrin McCormick • Kalispell

MARINATED TOMATOES

2/3 cup canola oil
1/4 cup white wine vinegar
1/4 cup fresh parsley
1/4 cup thinly sliced green onions
2 tbsp. mayonnaise
1 tsp. salt
1 tsp. oregano
1 clove garlic, minced
1 tsp. dill weed
1 tsp. black pepper
6-8 med. tomatoes, cut in wedges

Combine all ingredients except tomatoes. Let sit at least one hour or overnight. Pour over room temperature tomatoes. Serve within an hour.

Karen Graham • Chester

RASPBERRY JAM

5 cups (4 lbs.) peeled and chopped red tomatoes
4 cups sugar
1 tbsp. lemon juice
1 (6 oz.) pkg. raspberry flavored gelatin

In a large kettle, mix tomatoes, sugar and lemon juice. Stir over high heat until mixture comes to a boil. Reduce heat and simmer, uncovered for 15 minutes. Remove from heat and stir in gelatin. Make sure it is completely dissolved. Pour into freezer containers and cover. Store in freezer. Makes 8 half-pint jars.

Melanie Hayes • Libby

FRENCH-FRIED TOMATOES

1 egg
2 cups milk
1 ½ cup flour
½ tsp. baking powder
1/8 tsp. salt
1 tbsp. sugar
tomatoes, sliced ¼ inch thick

Combine all ingredients except tomatoes. Dip tomato slices in additional milk and flour and then dip into batter. Fry in fat at 350° until brown.

Agnes DeLeon • Melrose

TOMATO-CHEESE BAKE

Bread slices
2 cups cottage cheese
5 eggs, beaten (divided)
¼ cup minced onion
salt and pepper to taste
1 tsp. Worcestershire sauce
¼ tsp. oregano
5-6 sliced tomatoes
½ cup grated cheddar cheese
2 cups milk

Butter a large flat dish. Line bottom with bread slices. Stir one egg into cottage cheese and add minced onion and seasonings to taste. Spread the cottage cheese mixture over the bread slices and top this with tomato slices and a second layer of bread slices. Add a layer of tomato slices and sprinkle with grated cheese. Beat remaining eggs with milk and pour over all. Bake 25 minutes at 350°. Decorate with crisp bacon bits and fresh parsley.

Lorelei Schuele • Clancy

TOMATO PICKLES

1 gallon quartered green tomatoes
1 quart white onions, rings or quarters
½ pint green or red hot peppers
1 ½ quarts distilled vinegar
3 cups sugar
½ cup salt
1 tbsp. black pepper

Heat all ingredients just before boiling point. Fill hot jars and seal. Set aside for 2 weeks before using.

Melanie Hayes • Libby

TACO SAUCE OR SALSA

5 quarts chopped tomatoes, skin off
¾ cup onion, chopped
1 whole garlic, chopped
2 green pepper, chopped
6 to 8 hot peppers, chopped (or 3 cups chopped)
½ cup brown sugar, packed
Tabasco sauce, optional
5 tbsp. cornstarch

Cook all ingredients for 30 minutes or longer until everything is soft. Add cornstarch. Fill jars and seal. Cook in canner for 30 minutes.

Beatrice Fichter • Kila

FRESH TOMATO SOUP

½ cup chopped onion
¼ cup margarine or butter
¼ cup all purpose flour
2 cups water
6 medium tomatoes, peeled and diced
1 tbsp. minced fresh parsley
1 ½ tsp. salt
1 tsp. sugar
1 tsp. minced thyme (fresh or dried)
1 bay leaf
¼ tsp. pepper

In a large saucepan, cook onion in butter or margarine until tender. Stir in flour to form a smooth paste. Gradually add water, stirring constantly until thickened. Add the tomatoes, parsley, salt, sugar, thyme, bay leaf, and pepper; bring to a boil. Reduce heat; cover and simmer for 20-30 minutes or until tomatoes are tender. Remove bay leaf. Yield: 4 servings (5 cups).

Wilma Fulkerson • Whitefish

TOMATO SALAD

2 big tomatoes, chopped
1 head romaine, chopped
1 red onion, sliced
2 cup strawberries, cleaned and sliced

Mix all together and pour raspberry vinaigrette dressing over salad just before serving.

Lorraine Rider • Laurel

MOM'S CHILI SAUCE

24 tomatoes, peeled and chopped
3 green peppers, chopped
3 large onions, chopped
2 tbsp. salt, add more as needed
4 cups vinegar
4 cups white sugar
½ tsp. ground cloves
½ tsp. cinnamon

Combine all ingredients. Boil 1 ½ to 2 hours over low heat, or can be baked in oven at 300°. Stir as mixture cooks to the consistency you prefer.

Pat Sheetz • Billings