



Cold Tomato and Cucumber Soup

Serves 4

Great summer gazpacho.

Ingredients

- 2 tablespoons olive oil
- 2 garlic cloves, chopped
- 2 ½ pounds OriginO Tomatoes, peeled, seeded and chopped
- Salt and fresh, ground pepper
- 2 large OriginO Long English Cucumbers
- ½ cup tomato juice
- 1 ½ tablespoons red wine vinegar
- 3 dashes Tabasco

Directions

1. Heat the oil in a medium skillet over medium heat.
2. Cook the garlic briefly to release its aroma, then add tomatoes, salt and pepper.
3. Cook at a medium boil, stirring occasionally, for 5 minutes.
4. Remove from heat.
5. Place the cucumbers in a food processor or blender and puree.
6. Add the tomatoes and remaining ingredients.
7. Puree until smooth, adding more tomato juice to taste.
8. Chill and serve ice cold, garnished with chives.
9. Garnish with croutons or slices of baguette.



Roasted Tomato Salsa

Yields 3 cups

This is a great salsa served with tortilla chips or on top of grilled fish or chicken.

Ingredients

- 12 med size OriginO Tomatoes
- 2 cloves garlic, unpeeled
- 1 small onion, quartered
- 1 jalapeno chile pepper
- 1 ½ tablespoons olive oil
- 1 teaspoon ground cumin
- ¼ teaspoon salt
- 3 tablespoons fresh lime juice
- ¼ cup chopped fresh cilantro

Directions

1. Preheat the broiler.
2. In a medium baking dish, place tomatoes, garlic, onion and jalapeno chile pepper. Drizzle with olive oil.
3. Checking often, broil 5 to 10 minutes or until outsides of vegetables are charred.
4. Remove vegetables from heat. Remove and discard tomato cores, jalapeno stem and garlic skins.
5. In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.



Alla Checca

Serves 4

A classic raw tomato sauce, perfect for those nights when it's too hot to cook!

Ingredients

- 5 OriginO Tomatoes, seeded and diced
- 4 cloves garlic, minced
- ½ cup chopped, fresh basil
- ½ cup olive oil
- salt to taste
- 2 tablespoons grated Parmesan cheese
- 1 pound pasta

Directions

1. Combine tomatoes, garlic, basil and olive oil in a non-metal bowl.
2. Stir in salt.
3. Cover with plastic wrap.
4. Allow to sit at room temperature at least 2 hours or as long as 10 hours.
5. Cook pasta in a large pot of boiling salted water until al dente. Drain. Pour uncooked sauce over hot pasta and toss. Add grated Parmesan cheese to your liking.