

Heritage Recipes

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Marinated Fresh Tomatoes

From Susie

When I was a kid this was a favorite way my family enjoyed all those extra garden tomatoes grown, in a little garden plot, along the side of our garage. These tomatoes are also great on a grilled hamburger or a salad! (Editor's Note – these would be homegrown Kansas Tomatoes, that always have the taste of sunshine!)

Marinated Fresh Tomatoes

4 large Fresh Tomatoes, peeled - if desired - however I don't bother.
1/4 c Vegetable or Corn Oil
1 Tb Lemon Juice (fresh squeezed or Minute Maid - found in the freezer section)
1 - 2 Garlic Cloves, minced
1/2 teasp. Salt
1/2 teasp. Oregano, crushed between the fingers to release more flavor
A few Fresh Basil leaves & Chives, chopped fine or a pinch or two, dried.

Slice tomatoes & arrange in a shallow container that can be tightly covered. Combine the oil & lemon juice then add the salt, minced garlic & herbs. Stir together till well blended.

Pour mixture over the tomatoes, cover & refrigerate till chilled & flavors are blended - overnight or all day works well.

If the tomatoes are eaten up quickly, simply add more slices to the same herbed liquid & let them "marinate" before serving. But, only use the liquid over one time as the juice from the tomatoes tends to weaken it's flavor.

Serves 4-5

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