

Heirloom Tomatoes

An heirloom tomato comes from a seed that has been saved and passed down, unmodified, through generations. The seed “breeds true”, meaning it produces fruit with the same characteristics year to year. Each heirloom has its own unique color, flavor, and texture. They are generally sweeter, juicier, and more delicious than a standard red tomato!

Brandywine – Grown in one of our hoophouses. Large pink beefsteak-shaped fruit. Considered among the best tasting available.

Cherokee Purple – Grown in one of our hoophouses. Dark mahogany-red color with a greenish hue near the stem.

Indigo Apple – Field Grown. Turns shiny black or matte purple in the sun. Mild, aromatic flavor.

Green Zebra – Field Grown. Pale green with dark green stripes. Sweet and zingy flavor.

La Carotina – Field Grown. Light peach-orange juicy meat. Well-balanced citrusy flavors with a hint of carrot.

Lava Flow – Field Grown. Light orange with subtle green and darker orange vertical striping. Pastel yellow and pink flesh. Complex, fruity, and well-balanced flavor.

Red Zebra – Field Grown. Fire-engine-red fruit, covered with bright yellow stripes. Sweet and flavorful.

Striped German – Grown in one of our hoophouses. Flatter, with ribbed shoulders. Shaded yellow and red, with a marbled interior. Complex, fruity flavor and smooth texture.

Taxi – Field Grown. Smooth, blemish-free baseball-sized lemon-yellow tomato. Sweet-flavored.

Valencia – Grown in one of our hoophouses. Bright orange with a meaty interior and few seeds.

HOW TO STORE TOMATOES

Store at room temperature, on the counter out of direct sunlight.

3 WAYS TO PREPARE TOMATOES

- Eat them fresh! Slice and serve with mozzarella and basil, drizzled with balsamic and olive oil right before serving.
- Make a fresh salsa! Mix together chopped tomato, onion, pepper (jalapeno, if you like it hot!), garlic, cumin, salt, and pepper. Add cilantro for even more flavor!
- Roast them, freeze them, and use them later! Halve and roast, cut side down, in a low oven (200–350°) until they begin to get wrinkled and begin to lose some of their moisture.

TOMATO GAZPACHO

Lauren Harris, who worked at Cedar Circle for many years, loves gazpacho! She suggests that you "use your food processor to make this delicious and healthy cold soup bursting with flavor and nutrition. This is a general guideline for how to make gazpacho, but everyone likes it slightly different. Use more or less onion, herbs, and garlic, according to your taste preferences. Serve it as an appetizer before a high summer meal. And it's even better the next day, as the flavors marinate and become more pronounced."

INGREDIENTS

5 lbs. Heirloom tomatoes, coarsely chopped (a variety of colors and flavors looks and tastes wonderful)
1 cucumber, coarsely chopped
2 red peppers, coarsely chopped
½ green pepper, coarsely chopped
1 bunch scallions, coarsely chopped
½ red onion, coarsely chopped
½ lime, juiced
a few sprigs of parsley
a few sprigs of dill
⅛ tsp cayenne pepper
salt, to taste

INSTRUCTIONS

Wash and coarsely chop all of the vegetables. Add them to the food processor and pulse until coarsely blended.

Add lime juice, herbs, and the pepper, to taste. Pulse again until desired consistency is reached. Some like a chunky gazpacho, while others prefer it to be smooth.