

## **Tomato Board**

### Bruschetta

10 oz small cherry tomatoes, halved  
1/8 cup basil leaves, chopped  
2 large garlic cloves, minced  
1 tbsp olive oil plus more for baguette  
1 tbsp balsamic vinegar  
Salt and pepper to taste

Stir ingredients together. Brush additional olive oil on sliced baguette, toast, and serve with tomato mixture.

### Greek Bites

Mini cucumber  
Olive Oil  
Feta cheese  
Kalamata Olives  
Cherry tomatoes  
Oregano  
Dill

Slice the cucumber into thick rounds and scoop out the center. Drizzle a tiny bit of olive oil inside and press in a cube of feta cheese. Skewer a tomato and an olive on a toothpick and stick it into the center of the cucumber and cheese. Garnish with oregano and dill.

### Caprese Bites

Mozzarella pearls  
Cherry tomatoes  
Basil

Skewer everything on toothpicks and drizzle with balsamic reduction or serve with pesto for dipping.

### BLT Bites

Large cherry tomatoes  
Mayonnaise  
Bacon  
Shredded lettuce

Slice the top off the tomatoes, and then slice a very small part off of the bottom so that they can stand up. Remove the insides of the tomato (a strawberry huller or grapefruit spoon work well) and discard. Put a small dollop of mayonnaise in the tomato, followed by a small strip of bacon and the shredded lettuce.

### Tomato Salsa

1 lb roma tomatoes, halved

1 teaspoon salt

1 medium jalapeno pepper, or your favorite peppers to taste

2 medium cloves garlic

½ white onion, peeled and quartered

⅓ cup chopped cilantro

Juice of ½ lime

Put ingredients in a high powered blender or food processor and pulse to desired consistency. Refrigerate for at least 30 minutes and serve with tortilla chips.