

Most Wanted Tomato Recipes



Your Favorite Dishes At Your Fingertips

Most Wanted Tomato Recipes

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Amish Tomato Khup

Ingredients:

6 celery cuts; trimmed then slice to 1/4-inch thick

2 onions (medium); peeled & diced

3 pound quartered tomatoes

1 c of dark-brown packed sugar

1/2 Tbsp of all-spice berries

5 Tbsps of vinegar

1/2 Tbsp seeds of celery

1/2 Tbsp of cloves (whole)

1 tsp powdered mace

1/4 c of water

1/2 tsp of salt

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Instructions:

Place water, celery & onions in medium saucepan placed over mid-heat. Cover then allow to boil, stir occasionally for 25 mins or 'til onions are bit soft.

Cook the tomatoes slowly in large thick saucepan placed over mid-heat, covered partially 'til tomatoes are softened, almost resembling puree (approx 25 mins).

Add in cooked onions & celery then cook for 15 mins more or 'til everything is softened. Strain this mixture into separate saucepan, squeeze out all liquids. Add in sugar, khup and vinegar.

Place pan directly over mid-heat then let it boil. Stir often in order to avoid khup sticking into pan's bottom 'til mixture is thick or about 15-20 mins.

Cool completely then scoop into cleans jars. Have them covered then store in your refrigerator for a maximum of two months.

Angel Hair Pasta & Stewed Tomatoes

Ingredients:

A box of angel-hair
1 c of chopped broccoli
2 tsps of oregano (fresh)
1 tsp of thyme
2 cans of tomatoes (stewed)
Lemon juice from 1 small lemon
3 garlic cloves; finely chopped
1 tsp of basil

Instructions:

Steam the broccoli. Add steamed broccoli into remaining ingredients. Mix well.

Angel Hair Pasta With Tomato-Scallop Sauce

Ingredients:

1 pack of Louis-kemp scallops

1 onion (medium); chopped

A centiliter of minced garlic

1 tsp of oregano

Pepper

1 pound of cooked angel-hair

2 Tbsps of oil (olive)

1 bellpepper (small); chopped

2 cans of diced tomatoes (16 ounces)

Salt

Instructions:

Combine onion, garlic, bellpepper and oil in skillet placed over mid-heat. Saute 'til veggies are bit tender. Add in salt, oregano, pepper & tomatoes.

Boil mixture for about a minute. Adjust heat then allow to simmer for ten minutes. Blend in scallops, continue to simmer for 3 more minutes.

Pour over heated sauce then sprinkle w/ grated cheese as you please.