**Tomato Recipes for Summer and Beyond**, suggested by Ruth Ann Grissom

**Watermelon, Peach and Tomato Salad**


Cut approximately equal amounts of watermelon, peaches and tomatoes into roughly equal chunks. Toss with balsamic vinaigrette. Sprinkle with chopped basil, feta cheese, fresh ground sea salt and pepper.

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**Pasta with Roasted Cherry Tomatoes and Fresh Basil**

Adapted from *Seriously Simple: Easy Recipes for Creative Cooks* by Diane Rossen Worthington.

2 pints cherry tomatoes, halved
4 cloves garlic, minced
½ C. fresh bread crumbs
½ C. freshly grated Parmesan cheese
Salt and freshly ground pepper to taste
¼ C. olive oil
1 pound penne or fusilli
½ C. chopped fresh basil
1 C. pasta water

Preheat oven to 400. Place tomato halves in large baking dish. (I used a 12” high-sided skillet.)

In a small bowl, combine garlic, bread crumbs, cheese, salt and pepper. Sprinkle over tomatoes then drizzle olive oil over the mixture.

Roast the tomatoes 30-45 minutes, until mixture is bubbly, slightly browned and thickened.

Cook pasta in salted water. A minute or two before the pasta is ready, scoop out a cup or more of the pasta water.

Add some of the pasta water to the tomato mix to loosen it a bit. (I learned this trick from my favorite cookbook, *How to Eat Supper* by Lynn Rosetto Kasper.)

Add drained pasta to the sauce and toss, adding more pasta water if it seems too dry.

Add basil and toss to combine.
**White Beans and Roasted Tomatoes**

Adapted from Fine Cooking. This is how I used my long keepers last fall.

2 lbs small tomatoes
1 t. kosher salt
1 lb dried navy beans, soaked at least 6 hours or overnight
Chicken stock
1 carrot, peeled and cut in half
1 onion, peeled and cut in half
2 bay leaves
4 sprigs parsley
6 sprigs fresh thyme
Kosher salt, to taste
1/3 C olive oil
3 cloves garlic, minced
2 ribs celery, thinly sliced
½ t. dried thyme

Heat oven to 250. Core tomatoes and cut in half lengthwise. Place on baking sheet, cut side up, and sprinkle with salt. Bake until tomatoes are dry but still slightly plump, about 4 hours.

Drain beans and put them in a large pot with carrot, onion, bay leaves, parsley and thyme sprigs. Add water and chicken stock to cover. Bring to a boil then reduce to a simmer. Cover and cook until tender, about 2 hours. Add more liquid if needed. When beans are tender, add salt to taste. Drain the beans, reserving the cooking liquid. Remove the vegetables and herbs from beans.

Add olive oil to a Dutch oven or large, high-sided skillet. Sauté the celery over medium heat until slightly softened, then add the garlic and dried thyme and sauté another minute or two. Add beans and a little cooking liquid. Add tomatoes and simmer for a few minutes to heat through. Season to taste with salt and pepper. This dish can be covered and served later at room temperature.