

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Spiced Marinated Tomatoes

4 cups	-Halved red, yellow, or orange cherry or grape tomatoes
1/3 cup	-Green onions, thinly sliced
4 cloves	-Garlic, minced
1	-Jalapeno pepper, thinly sliced
1/3 cup	-White balsamic vinegar
1 tbsp	-Light brown sugar
1 tbsp	-Extra virgin olive oil
2 tbsp	-Fresh ginger, peeled and minced
1 tsp	-Ground cumin
½ tsp	-Salt
½ tsp	-Freshly ground black pepper

Serve with grilled burger or chicken. You can prepare this recipe up to 2 days in advance. The longer the tomatoes marinate, the more flavor they acquire.

Directions:

Combine first 4 ingredients in large bowl. Combine vinegar and remaining ingredients in a small bowl, stir until well blended. Pour vinegar mixture over tomato mixture, tossing to coat. Chill 1 hour.



Untiedt's Vegetable Farm, Inc.

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