

**Cleveland County Kitchen**  
**March, 2015**  
**Food of the Month – TOMATOES**  
**Chef Harmony Hall – Life Enrichment Center**



**Marinara Sauce**

- ¼ cup rendered bacon fat
- 3 large cloves garlic, minced
- ½ cup onion, diced
- 1 cup red wine
- 4 cups tomato puree
- 1 Tbs. chopped fresh parsley
- 1 large fresh basil stem, leaves removed
- 1 tsp. sea salt

**Directions:**

1. Heat bacon fat over medium heat. Add onion and cook until caramelized. Add garlic and sauté for about 2 minutes. Add red wine and tomatoes and bring to a simmer. Add parsley and basil and simmer until sauce has reduced to a thicker sauce-like consistency (about 15 minutes).
2. Adjust salt to taste.

**Creamy Tomato Basil Soup**

- 4 tomatoes – peeled, seeded and diced
- 4 cups tomato juice
- 10 fresh basil leaves
- 1 cup heavy whipping cream
- ½ cup butter
- salt and pepper to taste

**Made Available by:**  
NC Cooperative Extension  
Cleveland County Center  
130 South Post Road, Suite 1  
Shelby, NC 28152  
704-482-4365  
cleveland.ces.ncsu.edu  
clevelandcountykitchen.org



1. Place tomatoes and juice in a pot over medium heat. Simmer for 30 minutes. Puree the tomatoes along with basil leaves and return to the stock pot.
2. Heat soup on medium heat. Stir in heavy cream and butter. Season with salt and pepper to your desired amount. Stir until butter is melted but DO NOT BOIL.

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**Tomato Pie**

4 tomatoes – peeled and sliced  
10 fresh basil leaves, chopped  
½ cup chopped green onion  
1 (9 inch) prebaked deep dish pie shell  
1 cup grated mozzarella  
1 cup grated cheddar  
1 cup Dukes Mayonnaise  
salt and pepper

1. Preheat oven to 350°F.
2. Sweat tomatoes by layering them in a colander in the sink, sprinkle them with salt and allow them to drain for 10 minutes.
3. Layer tomato slices, basil, and onion in pie shell. Season with salt and pepper. Combine the grated cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake for 30 minutes or until lightly browned.
4. To serve, cut into slices and serve warm.

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