

## **HEIRLOOM TOMATO SAUCE** (Sippel Family Farm, Mt Gilead, OH)

1/4 cup extra virgin olive oil  
2 medium yellow onions, diced  
2 cloves garlic, minced  
5 lbs heirloom tomatoes, diced  
1/4 cup maple syrup  
salt and pepper

- 1- Place a large skillet over medium high heat
  - 2- Heat the olive oil
  - 3- Add the onions and garlic and sauté until soft, 8 to 10 minutes
  - 4- Add the chopped tomatoes, stir to combine
  - 5- Reduce heat to low and simmer for 1 to 1 and 1/2 hours,  
until thick and reduced in volume
  - 6- Add the maple syrup and cook an additional 10 minutes
  - 7- Season to taste with salt and pepper
  - 8- Toss with cooked pasta or cool and refrigerate up to one week
- Note: this sauce can be frozen in tightly sealed containers or freezer bags



## **EGGPLANT- TOMATO SPREAD** (Sippel Family Farm, Mt. Gilead, OH)

Makes: 4 cups

3 japanese eggplants, or one medium black eggplant, diced into ¼ inch cubes  
2 large tomatoes, diced into ¼ inch cubes  
1 small onion, diced into ¼ inch cubes  
1 jalapeno, finely diced  
5 tablespoons extra virgin olive oil  
½ tsp finely chopped fresh basil  
salt and pepper

- 1- Preheat oven to 400
- 2- Toss eggplant, tomato, onion and jalapeno in olive oil
- 3- Spread in a single layer on a baking sheet
- 4- Sprinkle with salt and pepper
- 5- Roast, stirring occasionally, for 20 minutes, until soft and lightly browned
- 6- Remove and let cool for 5 minutes
- 7- Place the roasted vegetables in the food processor, add basil and process until smooth
- 8- Add additional olive oil if the mixture appears dry
- 9- Season to taste with salt and pepper



## Green Tomato Cake with Lime Zest

3 cups all purpose unbleached flour  
2 cups sugar  
2 eggs  
2/3 cup vegetable oil  
1 teaspoon baking soda  
1 teaspoon cinnamon  
½ teaspoon salt  
3 cups chopped green tomatoes  
½ teaspoon lime zest

Preheat oven to 350 degrees.

In a mixing bowl, combine flour, sugar, eggs, oil, baking soda, cinnamon and salt. Mix well. Stir in tomatoes and lime zest. Mixture will be super thick, almost paste-like. Pour batter into greased and floured bundt pan and bake for 1 hour. Remove from oven and cool in pan, or cake will fall.



**PEARL MARKET**

**Greek Lentil Salad** makes: 4 ½ cups

2 cups prepared lentils (1 can)  
1 cup cucumber, diced (approx. ½ medium cucumber)  
1 cup tomato, diced (approx 1 medium tomato)  
½ c. red onion, finely diced  
½ cup feta cheese, crumbled

**Dressing:**

4 Tablespoons red wine vinegar  
2 Tablespoons olive oil  
1 tsp chopped fresh oregano (can substitute ½ tsp dried)

- 1- Whisk together vinegar, oil and oregano in small bowl
- 2- Combine lentils, cucumber, tomato, red onion and feta.
- 3- Add dressing to lentil mixture
- 4- Mix well

