



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

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## Stewed Summer Tomatoes

*A George Hensler original*

Nothing says 'summer in Maryland' like a juicy ripe tomato. We are blessed in our State to have some very tasty tomatoes available to us each summer. They are sold at the many farmers markets and roadside stands that pop up this time of year. If you are extremely lucky, as am I, maybe some of your neighbors have an abundance of the treasured vegetable that they are willing to share. This recipe is just a framework for you, it is not baking, so the quantities and seasonings can be varied, adjusted, added to, or changed to suit your own taste. My favorite tomatoes to use here are the heirloom varieties. In my opinion, they have the best taste and the different colors add a very interesting look to this somewhat traditional summer fare.

Serves 4

6 large ripe tomatoes (or 7-8 medium sized)

½ cup rough chopped sweet onion

3 med cloves garlic (more or less to your taste)

Olive oil

1 teaspoon sugar

¼ cup rough chopped basil leaves

Red pepper flakes to taste (optional)

Salt and pepper to taste

Grated cheese, basil leaves and or snipped chives pieces for garnish

In a medium sized sauce pan, sauté onion and chopped garlic cloves until clear and fragrant in a little olive oil. Remove from heat and hold.

Fill a medium stock pot with water and bring to a boil.

Carefully add tomatoes one at a time to the boiling water, remove when exterior starts to split, usually about 1-2 minutes.

Run cold water over the tomatoes after removing from boiling water, I like to use a colander for this. Allow briefly to cool until they are able to be handled. With a sharp knife remove core and skin from each tomato. Cut each skinned tomato into a rough chop into the onion pan and stir together. Add basil. Simmer together uncovered for 15-20 minutes over medium heat.

Serve in a small bowl, garnished with graded cheese on top. I prefer a stout Parmesan or Asiago. You could also add some snipped chives, a sprig of basil, or a dollop of sour cream. Can be served warm, room temperature or chilled. Try them all!