

Mrs. Nylander's Marinated Tomatoes

Author: Adapted from an ancient newspaper clipping, *The Orange County Register*



Notes: If you want the best flavor, use heirloom tomatoes. To remove the skin, you can dip tomatoes into just simmering water for about 20-30 seconds. Remove, and the skin should come off easily. Alternately, if you have a swivel, serrated edged peeler, it will peel raw tomatoes quite well. If you don't have tarragon mustard, add some fresh tarragon to the dressing mixture and use Dijon mustard instead. The original recipe called for red tarragon vinegar and regular red wine vinegar (equal quantities).

1. Cut tomato into 1/2 inch slices and place them in a rimmed, shallow serving plate. Sprinkle the chopped parsley all over the tomatoes (evenly as possible).
2. In a measuring cup combine the oil, vinegar, mustard, garlic, salt, sugar and pepper. Stir well to combine, then pour evenly all over the tomatoes. Cover with plastic wrap and chill for 1-2 hours. Allow tomatoes to sit out at room temp for at least 20 minutes before serving. Do save the dressing (drain it through a mesh sieve to remove the wilted parsley and tomato seeds) as it tastes great on any kind of greens or other vegetables.

8 whole tomatoes, firm, peeled
1/2 cup parsley, chopped
2 whole cloves garlic, crushed, minced
1 1/2 teaspoons salt
2 teaspoons sugar
1/2 teaspoon freshly ground black pepper
1/2 cup extra virgin olive oil
4 tablespoons red wine vinegar
4 teaspoons tarragon mustard, or Dijon plus fresh tarragon minced

Per Serving (excluding unknown items): 124 Calories; 11g Fat (77.4% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 356mg Sodium.

Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>