



*Solano College Career Technical Education Program's
Favorite Tomato Recipes!*



Thank you for visiting us at the Fairfield Tomato Festival. On the following pages, you will find some of our favorite ways to take advantage of the abundant tomato crop we are so fortunate to have.

At the Fairfield Tomato Festival you will find over 50 varieties of Heirloom tomatoes! As you look through these recipes think beyond red and experiment with the beautiful yellow, orange, purple or striped varieties you will find here!

*Enjoy!
Solano College Career Technical Education Faculty and
Staff*

*These recipes are available for download at the SCC Work Experience Website:
www.sccworkexperience.org*

Visit us at www.solano.edu

Aeronautics Department

Flying High Duck Confit, Smoked Mozzarella, Oven Roasted Tomato Pizza

1 Twelve-inch pizza dough	Sea Salt; to taste
2 c Fresh basil	Freshly-ground black pepper
1 tb Minced garlic	2 c Duck confit; julienned
1/2 c Roasted pine nuts	6 oz Fresh smoked Mozzarella
1/2 c Grated Parigiano-Reggiano	4 Fresh tomatoes; split roasted; and julienned
1/2 c Extra-virgin olive oil	

Preheat oven to 450 degrees.

Place baking stones in the oven.

Using a food processor with the metal blade, combine the basil, garlic, pine nuts, and Parmesan cheese. Puree the mixture until smooth. With the motor running, slowly drizzle 1/2 cup of the olive oil through the feed tube and puree until smooth. (Add additional olive oil if needed). Season the pesto with salt and pepper. Remove from the food processor and set aside. To assemble, spread an even layer of the pesto on top of the dough. Layer the cheese over the sauce. Sprinkle the duck confit and tomatoes over the cheese. Place in the oven and bake until the crust is golden brown, about 15 to 20 minutes. Remove the pizza from the oven. Place the pizza on a cutting board and slice the pizza. Yields one 12 inch pizza.

Cosmetology Department

Angel Hair Pasta with Tomato Seafood Cream Sauce

2 teaspoons olive oil	2 cloves garlic, minced
1 cup tomatoes, seeded, finely diced	1 1/2 cup evaporated skim milk
1 teaspoon marjoram	Fresh ground pepper
3/4 pound sea scallops	6 cups cooked angel hair pasta

In a skillet over medium high heat, heat the oil. Add the garlic and sauté for 30 seconds. Add the tomato and sauté for 2 minutes. Add the evaporated milk and stir constantly over medium heat until thickened. Add the marjoram and pepper. Add the scallops and cook for 2 minutes until the scallops turn opaque. Pour the sauce over the angel hair pasta and serve.

Serves 6

Automotive Department

High Octane Smoky Tomato Salsa

The complexity of flavors in this wonderfully balanced salsa works beautifully as a dip or as a condiment for grilled foods.



2 1/2 pounds vine-ripened tomatoes	4 garlic cloves
2 poblano chiles	1/2 red bell pepper
1/2 green bell pepper	Extra-virgin olive oil
1 cup finely diced Vidalia or other sweet onion	1/4 cup chopped cilantro
Salt	1 teaspoon minced chipotle en adobo,
	3 tablespoons fresh lime juice

1. Prepare a medium-hot fire for the grill.
 2. Slice tomatoes in half. Peel and skewer the garlic. Brush the tomatoes, garlic, chiles, and bell peppers with olive oil.
 3. Grill the vegetables, turning occasionally, until tender and slightly charred, 5 to 10 minutes. Remove the vegetables as they are done. Place the chiles and bell peppers in a paper bag to steam for 10 minutes to loosen the skins.
 4. Peel the chiles, tomatoes, and bell peppers if you wish. Finely chop the vegetables. Combine in a bowl and stir in the onion, cilantro, chipotles, lime juice, and salt to taste.
 5. Transfer the salsa to a serving bowl and let stand for at least 1 hour at room temperature to allow the flavors to blend before serving. This salsa is best the day it is made.
- Yields about 4 cups.

Biotechnology Department Fermented Tomatoes Recipe



2 tsp non-iodized salt (sea salt or kosher salt are good)
1 cup non-chlorinated or filtered water (this is important: chlorine could prevent a successful fermentation)
1 pint ripe cherry tomatoes (note that really small ones like Tiny Tim or Sungold work best in this recipe)
Several sprigs fresh dill
2 garlic cloves, peeled and lightly crushed
1/2 teaspoon whole black peppercorns
3/4 teaspoon whole wild mustard seeds (okay, okay — you can use store bought if you have to)
1 grape leaf (optional – for this recipe you could use a piece of a cabbage or kale or other edible leaf)
Mix the salt and water together until the salt dissolves. Set aside.

Fill a clean glass jar with the tomatoes, adding the herbs and spices as you go.
Pour the salt brine over the other ingredients.
Tuck the grape or cabbage leaf on top so that it holds the tomatoes under the brine. In pickles where crunchiness is desirable, the grape leaf would be the leaf of choice because the tannins in it would help keep ingredients like cucumbers crunchy. That's not really an issue with this tomato ferment, so the main purpose of the leaf is to keep the ingredients immersed in the brine.
Loosely cover, set on a plate, and leave at room temperature for 2 to 4 days. Check every day for signs of fermentation—there will be some frothy bubbles on top. You're also checking for a clean, sour, sauerkraut-like smell.
Refrigerate and leave for at least another week before eating. The flavor of the pickled tomatoes will continue to develop sharpness and pungency the longer you wait before eating them. Best eaten within 3 months, but will keep in the fridge indefinitely.

Business Department Business Worthy Sweet Tomato BBQ Sauce



1 (28-oz.) can whole peeled plum tomatoes
1/4 cup butter
1 1/2 cups coarsely chopped yellow onion
4 garlic cloves, smashed
1/2 cup sugar
1/2 cup cider vinegar
1/4 cup white vinegar
2 tablespoons tomato paste
2 teaspoons kosher salt
2 teaspoons Worcestershire sauce
1 teaspoon freshly ground black pepper

Drain whole peeled plum tomatoes, and crush tomatoes. Melt butter in a small saucepan over medium-high heat. Add onion, and sauté 3 minutes. Add smashed garlic cloves, and sauté 1 minute. Stir sugar, cider vinegar, white vinegar, tomato paste, kosher salt, Worcestershire sauce, freshly ground black pepper, and crushed tomatoes into onion mixture; bring to a boil. Reduce heat to low; simmer, stirring occasionally, 2 hours or until color is deep red and most of liquid has evaporated. Remove from heat, and let mixture stand 15 minutes. Process mixture in a blender or food processor until smooth. Spoon into 3 (8-oz.) glass containers. Store barbecue sauce in refrigerator up to 3 weeks.

**Criminal Justice Department
Judicial Misconduct Fresh Tomato White Chili**

A fresh spicy chili that works well even on a hot summer day.

3 large tomatoes	1 tb olive oil
1/2 cup onion, chopped	¼ c diced green chiles
1 tsp minced garlic	1 tsp ground cumin
1 tsp oregano leaves - crushed	1 tsp sugar
1/8 teaspoon ground cloves	1/8 teaspoon ground red pepper
2 cups chicken broth	1 can white kidney beans - 15 oz rinsed and drained
2 cups cooked chicken - cubed	Sour cream
Shredded Cheddar cheese	Diced tomatoes
	Chopped cilantro

Core and coarsely chop tomatoes (makes about 4 cups); set aside. In a large saucepan, heat oil until hot. Add onion. Cook, stirring occasionally, until tender, about 5 minutes. Stir in chilies, garlic, cumin, oregano, sugar, cloves, red pepper and the 4 cups reserved tomatoes. Reduce heat and simmer, stirring occasionally, until the tomatoes are softened, about 5 minutes. Add chicken broth; bring to a boil, reduce heat; simmer, covered, to blend flavors, about 15 minutes. Add beans and chicken; cook until hot, about 5 minutes. Garnish with sour cream, shredded Cheddar cheese, diced tomatoes and chopped cilantro, if desired. Makes 4 servings.

**Drafting Department
Zucchini, Feta & Tomato Triangles**



1 zucchini, coarsely chopped	1 cup feta, crumbled
2 medium ripe tomatoes, halved, deseeded, coarsely chopped	Freshly ground black pepper
1 1/2 tbs olive oil	8 sheets filo pastry, cut into 4 lengthways
	1 mignonette lettuce, leaves separated, washed, dried

Preheat oven to 220°C. Line a tray with baking paper. Combine the zucchini, feta and tomato in a bowl. Season with pepper. Place filo sheets on a clean surface. Cover with a clean tea towel, then a damp tea towel (this will prevent it drying out). Uncover 4 filo sheets. Place 1/4 cup of zucchini mixture on the pastry edge closest to you. Use your fingers to hold zucchini mixture in place and fold bottom right-hand corner over diagonally to cover filling. Continue folding on the diagonal until the end of the pastry strip is reached and a triangle forms. Place on prepared tray. Repeat with remaining filo and zucchini mixture. Brush triangles with 1 tbs of the oil. Bake in oven for 10 minutes or until golden brown. Remove from oven. Meanwhile, place the lettuce in a large serving bowl. Pour over remaining oil and toss to combine. Serve with triangles. Serves 4.



Mechatronics Department
Megawatt Eggplant and Tofu in Spicy Garlic Sauce

This Szechuan-style dish gets its heat from the chili sauce. Look for chili sauce or garlic chili sauce that has red chilies as its primary ingredient. Try to find the kind with the seeds intact, not the smoother type. Then adjust the amount to your desired level of spiciness



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| 1 pound extra-firm tofu (not silken) | 1 tbsp soy sauce |
| 2 tbsp. water | 1/2 tsp dark sesame oil |
| 1/3 cup water | 6-8 garlic cloves, minced-- about 2 tbsp |
| 1-inch fresh ginger, grated | 3/4 cup vegetable broth |
| 1 tbsp hoisin sauce | 3 tbsp soy sauce |
| 3 tbsp seasoned rice vinegar | 1/2 tsp dark sesame oil |
| 1/2 tbsp sugar | 1/2 - 1 tsp hot chili sauce |
| 1 tbsp tomato paste | 2 fresh tomatoes, coarsely chopped |
| sprinkling of sesame seeds for garnish (optional) | 4 small eggplants, about 1-1/2 pounds total, peeled and sliced into strips 2-inches long, 1-inch wide, and 1/4-inch thick (or use one large eggplant) |

Cut the tofu into 1/2-inch slices and press them lightly between towels to remove moisture. Mix the 3 tbsp. soy sauce with the 2 tbsp. water and 1/2 tsp. sesame oil. Dip tofu into the mixture and set on a plate. Heat an oiled, non-stick skillet until hot. Place the tofu slices in the skillet and brown both sides. Remove it from the skillet and place it on a cutting board. Cut each slice into 8-10 cubes. Set aside.

Heat an oiled, non-stick wok and add the eggplant and 1/3 cup water. Cover and cook, stirring often, until eggplant begins to brown. Uncover and add the garlic and ginger and cook for 2 more minutes. Add all remaining ingredients except the tomato, sesame seeds, and tofu. Simmer uncovered until eggplant is completely cooked--they will be very soft and start to fall apart. Add the tofu cubes and tomato and cook until heated through. Serve over rice, sprinkled with sesame seeds. Makes 4 servings.

Fire Technology Department
Black Bean and Fire Roasted Tomato Soup

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| 1/4 c olive oil | 1 1/2 c onions chopped (reserve 1/2 cup) |
| 1/2 c celery chopped | 1/3 c carrots, chopped |
| 2-3 medium Jalapeno peppers seeded and diced | 3 -15.5 oz. cans of black beans, rinsed and drained |
| 2 quarts of stock (reducing liquid will yield a thicker soup) | 3 chopped fire roasted tomatoes |
| 1 Tbl. Ground cumin | 2-3 Tbl Ground chipotle chile powder (to taste) |
| 1c cilantro chopped plus a little extra for garnish | 1 Lime |
| Salt and pepper | Sour Cream |

Halve tomatoes and grill over hot coals or under broiler until skin is charred. Cool and chop. Heat a Dutch oven and add oil. Add 1 cup of chopped onions, celery, carrots and peppers. Sauté on medium heat but don't let the veggies brown. Add a pinch of kosher salt. When the veggies are soft, about ten minutes, add the beans, the water or stock and the tomatoes. Bring to a boil, lower the heat and let simmer for about one hour. When veggies are tender, and the soup begins to look like soup add cumin and chipotle chilies. Using an emersion blender, roughly blend soup until it's creamy but you still see beans. If using a blender, blend a little over half of the soup and add it back to the remaining soup. Lastly stir in the cilantro. Heat the soup, stirring, to prevent sticking. Serve soup topped with fresh chopped onion, cilantro, and a dollop of sour cream and a good squeeze of fresh lime. This is wonderful topped with broken corn tortilla chips! Alternatively use less liquid, leave the veggies in larger pieces, don't blend and serve as a delicious stew over rice or day old cornbread.

Ornamental Horticulture Dept.
Fresh Tomato Garden Salad

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| 4 large fresh tomatoes | 1/2 red onion, sliced thinly |
| 2 garlic cloves, chopped | 6 basil leaves, sliced |
| 2 tablespoons pine nuts | Parmesan cheese, grated |
| 3 tablespoons olive oil | Fresh ground pepper |
- In a shallow serving dish, arrange the tomatoes and onions, alternating them in a spiral, scatter the garlic over the top, followed by the basil, pine nuts and cheese. Pour over the olive oil and season with pepper. Let stand at room temp for an hour before serving to allow the flavors to meld. Serve with Italian bread to mop up the juices. Serves 4.

Occupational Education Department
Soft (Skills) Scrambled Eggs with Tomato Bruschetta



- 1 loaf Italian bread
- Extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 3 large ripe tomatoes, roughly chopped
- Generous handful fresh basil, roughly chopped, plus small leaves for serving
- 4 tablespoons unsalted butter
- 1 dozen large eggs
- 1/4 teaspoon coarsely ground black pepper
- 4 ounces coarsely grated Pecorino Romano cheese

Preheat a grill pan over medium heat for 5 minutes. Slice the bread in half the long way. Brush the cut sides with 2 tablespoons olive oil, season with salt and pepper and grill, cut-side down, until nicely charred. Remove from the grill to a cutting board.

While the bread toasts, toss the tomatoes with a bit of olive oil, salt, pepper and the chopped basil. Mound the mixture on the toasted bread.

Melt the butter in a large nonstick sauté pan over low heat. Crack the eggs into a bowl and whisk until light and fluffy with the coarse pepper. Add the eggs to the skillet and mix gently using a rubber spatula until soft curds form. Fold in the cheese and remove from the heat.

Spoon the eggs onto 4 dinner plates. Slice the bruschetta into 4 or 8 pieces and put next to the eggs. Drizzle some olive oil over the bruschetta and scatter the basil leaves on top.

Welding Department
Cast Iron Skillet Fried Green Tomatoes w/Tomato Dill Dip



Fresh Tomato Dill Dip

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| 2 cups sour cream | 3/4 cup fresh dill |
| 3 green tomatoes chopped in food processor | 1 cucumber chopped in food processor |
| 1 tsp. freshly ground black pepper | 2 tsp. kosher salt |
| | 1 tsp. ground mustard |

Crispy Fried Green Tomatoes

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| 2/3 cup yellow cornmeal | 2/3 cup all-purpose flour |
| 1/2 cup grated fresh parmesan cheese | 1 T. freshly chopped dill |
| salt | freshly ground pepper |
| 2 large eggs | vegetable oil for frying |
| | 4 medium green tomatoes cut in 1/2" slices |

Dip

To make the dip, combine all ingredients in bowl and mix together. Refrigerate and serve with Crispy Fried Green Tomatoes.

Crispy Fried Green Tomatoes

In shallow dish, mix cornmeal, flour, parmesan cheese and dill. In another shallow dish, beat eggs with a fork until frothy. Sprinkle tomatoes with 1/2 tsp. salt and 1/8 tsp. pepper. Dip tomatoes in beaten egg, then dredge in dry mixture, making sure each is evenly coated on both sides and gently tapping off the excess crumbs. Repeat the steps to double bread the tomato slices. In large cast-iron skillet, heat 1/8" oil over medium high heat until hot. Fry tomatoes in batches, for 3-4 minutes longer, until golden brown and crisp on both sides, adding additional oil if necessary. Drain the tomatoes on paper towels, then transfer to platter and serve with Fresh Tomato Dill Dip. Enjoy!

Tomato Pu-Pu Platter

Borrowing on the traditional Hawaiian appetizer tray is this collection of tasty and beautiful tomato based appetizers.



Tomato, Basil & Mozzarella Skewers with Vinaigrette

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| 1/2 lb bocconcini (mini mozzarella balls) | 1 bunch basil – leaves only |
| 24 bite sized tomatoes | 1/2 cup olive oil |
| 1/2 lemon, juiced | 1/4 tsp salt, to taste |
| | 1/4 tsp black pepper, to taste |
| | 24 bamboo skewers |

Skewer 1 bocconcini, a basil leaf, and a grape tomato. Repeat. Make sure the sharp edge of the skewer is not sticking out of the tomato. In a small bowl combine the olive oil, lemon juice, salt, and pepper. Place the skewers in a baking dish and drizzle the olive oil mixture over all the skewers. Cover with plastic wrap and allow them to sit for 1 to 2 hours before serving.

Bacon and Tomato Mini Appetizers

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| 1 (10 oz.) can refrigerated flaky biscuits | 5 to 6 slices bacon |
| 2 oz. (1/2 c.) Swiss cheese | 1 fresh tomato |
| | 1/2 c. mayonnaise |
| | 1 tsp. dried basil leaves |

Heat oven to 375 degrees. Separate each biscuit into 2 or 3 thinner biscuits each. Lay each biscuit over top of mini-muffin cup. Using the mini tart shaper press each biscuit into cup. Chop bacon and sprinkle several bacon pieces to each cup. Coarsely chop tomato with food chopper and add several pieces to each cup. (If tomato is very juicy, drain on paper towel first.) Finely chop onion with food chopper and mix with mayonnaise, cheese and basil. Using the small stainless steel scoop, mound a small amount of cheese mixture on top of tomato in cups. Sprinkle a few more bacon pieces on top of cheese and bake 10 to 15 minutes until golden brown. Makes 20 to 30 appetizers. Serve warm but can be reheated in microwave.

Tomato Tart



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| 3/4 cup diced fresh tomatoes | 2 tsp red onion, finely chopped |
| 2 tsp fresh basil, finely chopped | 1/2 tsp seasoning salt |
| 1 pkg mini phyllo shells | 1/2 cup shredded Swiss cheese |
| 1/4 cup mayonnaise | Crumbled bacon |

Preheat oven to 350°. Place diced tomatoes in a colander. Sprinkle with onions, basil, seasoning salt and toss. Allow to drain, stirring occasionally, and pressing gently a few times to drain juices. Fill each phyllo shell with 1 tablespoon of tomato mixture. Stir together mayo and cheese in a small bowl. Put a teaspoonful of mayo mixture on top. Sprinkle each with bacon bits. Bake filled shells 10 minutes. Serve hot. Makes 15. May be prepared ahead and refrigerated. Reheat before serving.

Beef-Chili and Tomato Relleno Won Ton

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| 2 lb. ground beef | 2 c. shredded Cheddar cheese |
| 2 fresh tomatoes chopped and drained of excess juice | 1/2 tsp. cumin |
| 1 chopped green chile | 2 onions, chopped |
| 1/2 tsp. leaf oregano | Dash of garlic salt |
| | 1 pkg. won ton wrappers |

Brown and drain beef. Combine beef, tomatoes, onions, cheese, oregano, cumin, garlic salt and chiles. Place a spoonful of the meat mixture on each won ton wrapper and follow package directions for folding and sealing. Deep fry 1 1/2 minutes or until golden; drain on paper towels. Serve warm. With fresh High Octane Tomato Salsa. Makes 6 dozen appetizers.