In The Bag Potomac Vegetable Farms Week #9: July 31, 2012

Featuring: Tomatoes

This is what we anticipate will be in your bag. It could be slightly different.

Mini: squash, eggplant, Juliets, tomatoes, basil, potatoes, tomatillos, chard

Regular: garlic, squash, eggplant, onions, cabbage, carrots, Juliets, tomatoes, basil,

potatoes, leeks, corn

Robust: garlic, squash, eggplant, peppers, onions, cabbage, carrots, Juliets, tomatoes,

basil, leeks, corn

These vegetables would make a great soup in all kinds of combinations -- what a deluxe time of year!

Tomatoes go on the counter. Squash and eggplant do well there, too. Garlic goes on the counter; basil is happy in a glass of water (the fridge is too cold). Potatoes go in a cool, dark place. Peppers, carrots, leeks, corn, and cabbage are happy in the fridge.

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Remember that you can go to http://www.potomacvegetablefarms.com, type TOMATO in the search box and get every recipe we have that contains tomatoes (including all those salsa recipes). Easy inspiration!

Spiced Tomato Gratin: http://www.potomacvegetablefarms.com/recipe/spiced-tomato-gratin/

Spaghetti with Fresh Tomato Sauce and Garlic Basil Oil:

http://www.potomacvegetablefarms.com/recipe/scarpetta%E2%80%99s-spaghetti-with-fresh-tomato-sauce-and-garlic-basil-oil-recipe/

Roasted Tomato Soup: http://www.potomacvegetablefarms.com/recipe/roasted-tomato-soup/

Slow Roasted Tomato Caprese Salad:

 $\underline{http://www.potomacvegetablefarms.com/recipe/slow-roasted-tomato-caprese-salad/}$

Flank Steak with Bloody Mary Tomato Salad:

http://www.potomacvegetablefarms.com/recipe/flank-steak-with-bloody-mary-tomato-salad/

Peach and Tomato Mozzarella Crostini:

http://www.potomacvegetablefarms.com/recipe/peach-tomato-and-mozzarella-crostini/ Simple Tomato Burrata Salad: http://www.potomacvegetablefarms.com/recipe/simple-tomato-and-burrata-salad/

Heirloom Tomato Salad: http://www.potomacvegetablefarms.com/recipe/heirloom-tomato-salad/