Marinated Tomatoes

Description

Amidst all the grilled steaks, warm corn casserole, and potatoes, the cool, fresh flavor of the tomatoes always, always hits the spot.



Summary

Yield: 18
Prep Time: 4 hours
Category: Vegetables
Cuisine: American
Tags: Football

Ingredients

- 1 cup canola oil
- 1/4 cup balsamic vinegar
- 4 tbsp sugar
- 3 green onions sliced
- 1/4 cup chopped parsley
- 18 basil leaves sliced thinly
- 2 clove garlic finely minced
- 2 lb tomatoes - sliced into quarters if big, halves if small

Instructions

Combine all ingredients except tomatoes in a large glass bowl.

Whisk to combine, then add tomatoes. (You can up the quantity of tomatoes if need be.)

Use regular red tomatoes, or a mixture of red, yellow, heirloom, etc.

Use different sizes of tomatoes, too--pretty!

Allow to marinate for at least 3 to 4 hours, several hours if possible.

Tomatoes will give off liquid as they marinate.

Use leftover tomatoes to make bruschetta:

slice baguette and brush slices with olive oil.

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Grill on a skillet or grill pan until golden.

Rub slices with garlic cloves.

Top with tomatoes, allowing juice to drip on the bread.