

# 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.

## 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!



## Summary

**Yield:** 18

**Prep Time:** 4 hours

**Category:** Vegetables

**Cuisine:** American

**Tags:** Football

## Marinated Tomatoes

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.

Grill on a skillet or grill pan until golden.

Rub slices with garlic cloves.

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