

- **Mixed Field Greens**
- **Field Arugula**
- **Kale**
- **Poultry Herb blend**
- **Sorrel Pesto**
- **Green Tomatoes**
- **Rose Geranium**
- **Mint**
- **Butternut Squash**
- **Basil**

An early taste of the season: fresh green tomatoes! These go well as fried green tomatoes, a chutney, a curry, a green salsa, pickle or relish. A green tomato curry with sauté onion, Indian spices and raisins over rice does sound nice but it was a Southern Living recipe of a grilled green tomato salad that really caught my eye this week as Mike fired up the grill.



Photo by Jennifer Davick

This one comes from myrecipes.com... ingredients: 1/2 cup olive oil, 1/4 cup white balsamic vinegar, 2 garlic cloves, minced, 1 tablespoon brown sugar, 1/8 teaspoon salt, medium-size green tomatoes, cut into 1/4-inch-thick slices, 1 (16-oz.) package sliced fresh mozzarella cheese, Kosher salt and freshly ground pepper to taste, 1/3 cup thinly sliced fresh basil. Combine the oil, vinegar, minced garlic, sugar and salt in a large zip bag. Add tomatoes and shake to coat the contents. Chill for one hour. Preheat grill to 350° to 400° (medium-high) heat. Remove tomatoes from marinade, reserving marinade. Grill tomatoes, covered with grill lid, 3 to 4 minutes on each side or until tender and grill marks appear. Arrange alternating slices of warm grilled tomatoes and mozzarella cheese on a large, shallow platter. Drizzle with reserved marinade; season with salt and pepper to taste. Sprinkle with basil.

To your health and your pleasure, always!