



TOMATO FACTS & FANCIES

Try Dried Tomatoes

(NAPSA)—You say tomato and I say tomahto...What we can agree upon is that sometimes market tomatoes just don't make the grade. Those sturdy, flavorless red balls in the produce department can be seriously deficient in true tomato characteristics. But instead of calling the whole thing off, we can enjoy another type of tomato—the dried tomato.

Dried tomatoes are nothing less than the sun-ripe fruit of summer preserved by removing their water content the same day that they're plucked from the fields. Dried tomatoes come in several forms, but can most often be found in cellophane bags of dried halves or in jars, marinated in olive oil. They have a sweet/hearty flavor that adds zest to pasta, soups, casseroles, breads, pizzas, and more.

Try the following recipe and see if you don't agree, whichever way you say it, that dried tomatoes are uniquely satisfying.

Tomato Lemon Pilaf

**A tasty accompaniment to
grilled meats or vegetables**

- 1/2 cup Sonoma[®] Dried
Marinated Tomatoes,
drained, oil reserved**
- 1 small onion, chopped**
- 1 clove garlic, chopped**
- 1 cup rice**
- 2 cups beef, chicken or
vegetable broth**
- 1 tsp. grated lemon zest**

Slice tomatoes into strips. Heat oil reserved from marinated tomatoes in a large saucepan. Add onion and garlic to pan; sauté until onion softens. Add rice, and stir it around until it is completely coated with the oil. Add stock. Bring to a boil, lower heat and cover. Let simmer 18 minutes.

When rice is cooked, stir in tomatoes and lemon zest. Allow to heat through for a couple of minutes. Makes 4 servings.

You can find dried tomatoes at your favorite market, or order sulfur-free Sonoma[®] Dried Tomatoes from Timber Crest Farms, phone 888-374-9325, fax 707-433-8255, or online at www.timbercrest.com.