

Celebrate Fresh Tomato Day today!

Posted by [TBN_Staff](#) On 03/16/2016

Fresh Tomato Day (April 6)

Did you know the best place to store tomatoes is at room temperature (above 55 F) until they've fully ripened. A ripe tomato is red or reddish orange, depending on variety and yields to slight pressure.

Store them stem end up as the "shoulders" are the softest part and bruise most easily. Keep them out of direct sunlight. If you must store them a longer time, place them (after they've ripened fully) in the refrigerator.

A blend of chopped tomatoes, Italian herbs, capers and crushed red pepper on toasted French bread slices makes a light and flavorful appetizer.

Serves: Makes 15 (2-slice) servings.

15 mins - Prep time

8 mins - Cook time

Ingredients

- 1 loaf French bread
- 1/2 cup olive oil, divided
- 2 cups finely chopped plum tomatoes
- 1/4 cup capers
- 2 tablespoons cider vinegar
- 1 tablespoon McCormick Gourmet™ Organic Basil
- 1 teaspoon McCormick Gourmet™ Organic Oregano
- 1/4 teaspoon McCormick Gourmet™ Organic Red Pepper, Crushed

Directions

- Preheat oven to 400°F. Slice bread on the diagonal into 30 (1/2-inch thick) slices. Brush with 1/4 cup of the oil. Place bread slices on baking sheet
- Bake 8 minutes or until golden brown. Cool completely on wire rack
- Mix remaining 1/4 cup oil, tomatoes, capers, vinegar and seasonings in medium bowl. Let stand 30 minutes at room temperature to allow flavors to blend. Serve tomato mixture on toasted bread slices

<http://www.mccormick.com/Gourmet/Recipes/Appetizer/Tomato-Caper-Mediterranean-Bruschetta>

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