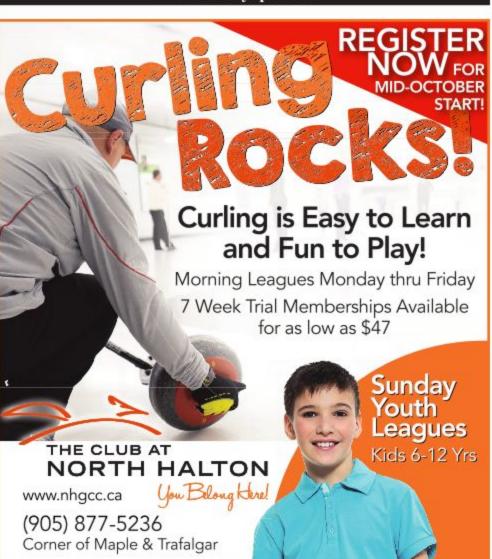


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Tomato tower perfect for Thanksgiving

By Lori Gysel & Gerry Kentner whatscooking@theifp.ca

Gerry is writing today...

Todays recipe incorporates basil, my favorite fragrant herb. Unfortunately, it is time to harvest the basil and here are some ideas, other than pesto, to use it up.

I got two great basil crops this season, I hate to see all my herbs go!

Try a basil sauce, instead of a mint sauce, to go with lamb. Just combine in a processor with garlic, lemon juice and olive oil.

Make a classic Italian caprese salad by tearing basil leaves over slices of ripe tomatoes and mozzarella then drizzle



Whats Cookin

with a good olive oil and some balsamic vinegar, if you like that.

Add lots of fresh basil to your tomato based pasta sauces and freeze for later use.

Torn basil leaves make a delicious unusual addition to any potato salad.

This recipe today for a tomato tower could be a light delicious appetizer for your Thanksgiving celebrations, to leave room for more turkey.

Happy thanksgiving everyone from Lori and Gerry!

Have fun and keep cooking!

Tomato Tower

Serves 4

INGREDIENTS

2 medium to large ripe red tomatoes 2 medium to large ripe yellow tomatoes 1 500 gram container bocconcini Pesto Basil leaves

METHOD

For each tower:

Layer starting with 1 slice red tomato, 1 round of bocconcini sliced, 4 fresh basil leaves whole, I slice yellow tomato, repeat bocconcini and basil, then another slice of red tomato, repeat bocconcini and basil then top with another slice of yellow tomato.

Insert a skewer to keep the stack sta-

Drizzle with pesto. If the pesto is too thick to drizzle, thin it with some olive oil.





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