



### Welcome to the week of August 24!

We have a huge garden. In fact, I like to remind Tim, my husband, this is not a garden- it's a small farm! We have loads (90 plants) of organic tomatoes, basil, garlic, peppers of all kinds, potatoes, carrots, and butternut squash. All of these are thriving and I continue to threaten to put out a sign, "Take a tomato, save a marriage." 😊 One of our favorite treats to make at this time of year is bruschetta. I really like this recipe as it has a little warmth, sweetness, and the grilled bread is the ticket! Enjoy! If you need a few tomatoes, let me know. 😊

- Sourdough Bread
- Olive Oil
- 5-6 large homegrown tomatoes diced (I use the sweeter variety of tomatoes, not Romas)
- 1/3 cup Mozzarella Cheese balls
- 2 tbs Balsamic Vinaigrette
- 1/2 t. hot sauce (add more for more warmth)
- 1 tbs Olive Oil
- 3 Garlic Cloves minced
- 1/4 cup Basil ribboned
- Salt and Pepper to taste

**Instructions:** Brush the top of the bread with olive oil and grill 2-3 minutes until brown. You can do this in the broiler oven, but grilling is really much better.

In a medium sized bowl combine the tomatoes, mozzarella, balsamic, olive oil, hot sauce, garlic, basil and salt and pepper. Top the bread with the mixture. Add more balsamic for garnish if you like.

**Fact:** Tomatoes are the major dietary source of the antioxidant lycopene, which has been linked to many health benefits, including reduced risk of heart disease and cancer.

**Link:** Homegrown Tomatoes: Song by John Denver

<https://www.youtube.com/watch?v=kJxsxCzeRE>

Have a great week!

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