

Red Weapons - Tomatoes

Vivian Howard, *This Will Make It taste Good*



Servings: 16

Once they've spent a few days in the fridge, you'll notice Twin B, the olive oil component, rises to the top and creates a lid over Twin A, the pickling liquid and the tomatoes and other solid stuff. This act of science makes the weapons and their offspring easy to separate from one another, but it's not a pretty process. You'll likely find yourself with your hand in the jar and a puddle on the counter. It's easier to do if the mixture is cold. These are good on eggs, in braising liquids or soups, mashed with guacamole, on cream cheese, mixed into cooked rice or beans, a sauce or marinade for grain, legume or pasta salads, with leftover chicken or pork, chopped with fresh herbs for salsa, blended with mayo as a dip, or stirred into potato, chicken, shrimp or tuna salad.

NOTES: Store this mixture in glass containers as the turmeric will stain plastic. Wear an apron. Use a wide mouth glass jar, or several, to store this. You can use all of the ingredients - the oil by itself for flavoring/frying, the juice to add a piquancy to dishes, and the tomato mixture to flavor a bigger dish of something.

1. Put the tomatoes in a large, wide, heatproof bowl that is plenty large enough to hold all the ingredients. Assemble and start to "pickle" my weapons on the counter, which lets the flavors marry as they cool down. Then, once they're mixed together and have reached room temperature, transfer to smaller containers suitable for the fridge getting an equal amount of oil, tomatoes and liquid in each one. (This recipe is sized to just barely fit into two quart-size mason jars, but you may have a little extra. While you can try to pull it all together directly in the jars, that might just be a big mess waiting to happen.)
2. In a large saucepan or Dutch oven, bring all the ingredients except for the tomatoes and the olive oil to a boil over medium heat. Let it boil for 1 minute. Then add the olive oil and bring back to a boil. Immediately pour over the tomatoes in the big bowl, pressing them down to make sure they are submerged.
3. Let the tomatoes and the liquid cool to room temperature without the aid of an ice bath or anything to speed the process along. If you've got room in your fridge, the big bowl can go in there. But if the weapons sit out at room temperature overnight, that's totally fine. The more slowly they cool down, the more quickly they will pickle. Once they've cooled, transfer the pickled tomatoes to jars and refrigerate for a minimum of 3 days or up to 3 months. Do not freeze.

2 pounds plum tomatoes, cut into quarters lengthwise

1 bunch scallions, sliced thin

5 jalapeños, sliced into thin rings

3 tablespoons minced fresh ginger

3 tablespoons minced garlic

1 1/2 tablespoons ground cumin

1 1/2 tablespoons mustard seeds, yellow or brown

1 1/2 teaspoons cayenne

1 1/2 teaspoons turmeric

3/4 cup packed light brown sugar

1 1/2 cups extra-virgin olive oil

1 tablespoon kosher salt, plus 1 teaspoon

1/2 cup unseasoned rice wine vinegar

3/4 cup white wine vinegar

Yield: 2 quarts

Per Serving (excluding unknown items): 243

Calories; 21g Fat (75.5% calories from fat);

1g Protein; 14g Carbohydrate; 1g Dietary

Fiber; 0mg Cholesterol; 443mg Sodium; 12g

Total Sugars; 0mcg Vitamin D; 28mg

Calcium; 1mg Iron; 201mg Potassium; 28mg

Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com