



## FRESH TOMATO BLOODY MARY

Recipe and photo courtesy Tyler Florence

Yield: serves 4-6

Time: 10 minutes

### SEASONED SALT MIX:

- 1 teaspoon crushed celery seeds
- 1 teaspoon sea salt
- 1 teaspoon coarse ground black pepper
- Splash lime juice

### FRESH TOMATO BLOODY MARY:

- 6 large heirloom tomatoes, cut into wedges
- 1 small English cucumber, roughly chopped
- 3 center ribs of celery, roughly chopped
- 1 anchovy fillet, roughly chopped
- 1-inch piece of fresh horseradish, peeled and minced
- 2 tablespoons flat leaf parsley leaves
- dash of hot sauce, or to taste
- dash of Worcestershire sauce, or to taste
- 1 to 1-1/2 oz of Vodka per cocktail, as desired
- 1 lime, cut into wedges for garnish
- Center ribs of celery, to serve with drinks

Prepare seasoned salt mix by combining crushed celery seed, salt and ground black pepper. Touch one point on the rim of the glass with lime juice and cover in seasoned salt mix. Set aside.

For Fresh Tomato Bloody Mary, combine tomatoes, cucumber, celery, anchovy, horseradish and parsley in a blender and puree completely. Season with Worcestershire sauce, hot sauce, salt and pepper. Blend once more to combine. Serve over vodka in prepared glasses garnished with a wedge of lime and a celery rib.

## THE ELUSIVE TOMATO DIET

Nutrition suggestions from local nurseries

Patrick Roques of Green Jeans Garden Supply in Mill Valley is a nutrition dynamo who demystifies even the tallest wall of fertilizers. "The main idea is to grow strong plants from the get-go by amending the soil with high-potassium (K) foods like K-Mag and palm ash. Calcium-rich crushed oyster shells are great in the planting hole to fend off blossom-end rot. Once plants are established, move to nitrogen (for green growth) and phosphorous (for flowers and fruit). To this end, I recommend the Down to Earth products Bio-Fish and Rock'n Chicken throughout the growing season."

Maureen Jensen of Van Winden's Pueblo Garden Center in Napa swears by one to two tablespoons of Epsom salts (magnesium sulfate) added to each hole at planting time. "I've been doing this for 35 years and I'm certain it increases the intensity and flavor of my tomatoes."

Kirsten Tripplett of Harmony Farm Supply & Nursery in Sebastopol recommends E.B. Stone Sure Start in the planting hole followed by regular doses of compost tea. "Here in the nursery, we make our own tea from worm castings. Gardeners can make their own simply by mixing a scoop of compost with water and letting it stew for a few days."

## BEST AND BIZARRE TOMATOES

Lucky for us, there's a fruitful relationship between color and flavor. Lighter colored yellowish fruits boast more sugar and less acid, while darker ones veer in the opposite direction; reds find themselves happily balanced in the middle. "Black" tomatoes—which are, in fact, more purple in color—regularly win taste tests given their naturally salt-and-pepper smokiness.

### YELLOW AND ORANGES

- Garden Peach (*tasty and slightly fuzzy*)
- Persimmon (*orange and meaty*)
- Striped German (*yellow marbled with pink*)
- Sun Gold and Sun Sugar (*super sweet, prolific cherry*)
- Yellow Brandywine (*Amish heritage*)

### GREENS

- Aunt Ruby's German Green (*beefsteak-y*)
- Berkeley Tie Dye (*the new "it" tomato, psychedelic flavor and color*)
- Green Zebra (*striped and tangy*)

### REDS

- Ace (*paste type*)
- Costoluto Genovese (*large*)
- Enchantment (*paste type*)
- First Lady (*early ripening, high yield*)
- Giant Syrian (*one-pound, heart-shaped*)
- Marmande (*slightly tart, French heritage*)
- Red Zebra (*red with gold stripes*)
- Stupice (*early ripening*)

### PURPLES AND BLACKS

- Black Krim (*rare, salty flavor*)
- Black Prince (*intensely flavored*)
- Cherokee Chocolate (*celebrity chef favorite*)
- Cherokee Purple (*large and luscious, smoky flavor*)
- Chocolate Cherry (*super productive*)
- Japanese Black Trifele (*juicy, prized Russian heritage*)