



MOVE OVER ORDINARY CANNED TOMATOES, FIRE-ROASTED HAS HEATED UP THE KITCHEN!

Jazz up your favorite tomato recipes with the smooth, smoky flavor of **Harvest Red Fire-Roasted** tomatoes. Our patented process flame-roasts the tomato, breaking its skin, so smoke from a special blend of fruit woods can infuse a mellow flavor.

**Available with your private label
or the convenience of our label.**

PRODUCTS:

Fire-Roasted 3/4" Diced
Fire-Roasted Salsa

CONTAINERS:

6#10 cans

The flavor of Fire-Roasted tomatoes is versatile. Transform Italian recipes, Mexican salsa, and American staples from ordinary to extraordinary. Sample our recipes on the other side and explore the many uses of this exotic tomato product.



Fire-Roasted Tomato Recipes

Fire-Roasted Tomato Caponata on Grille Polenta Rounds

Attractive and addictive. Prepare this dish in advance. The flavors blend over-night.

3 Tbsp. olive oil
1 medium eggplant, unpeeled and diced
1 small onion, chopped
1/2 green pepper, chopped
2 stalks celery, chopped
2 cloves garlic, minced
2 cups (Harvest Red Fire-Roasted) diced tomatoes, drained
1 tsp. of honey
1 tsp. dried oregano
1/2 tsp. dried rosemary, crushed
1/2 tsp. crushed red pepper flakes
1/8 tsp. nutmeg
2 Tbsp. balsamic vinegar
2 Tbsp. capers, drained

- 1) Heat olive oil in a large saucepan over medium heat.
- 2) Add next 5 ingredients. Sauté until tender, about 5 minutes.
- 3) Add fire-roasted tomatoes, and remaining ingredients. Bring to a boil then reduce heat. Simmer for 15 minutes.
- 4) Cool caponata.

Grilled Polenta Rounds

2 pkgs polenta rounds 18oz. Pre-cooked ready-to-eat rolled polenta (found in refrigerated section). Try basil-garlic.

- 1) Heat grill to medium-high, or use a medium skillet on stove top.
- 2) Slice pre-cooked polenta into 1 1/2 inch thick slices.
- 3) Brush both sides of polenta rounds with olive oil. Place on grill and cook until brown on each side (about 1-2 minutes).
- 4) Place polenta on a serving tray. Spoon herbed caponata on each slice serve warm.

*Also wonderful is the addition of cheese. Fit a piece of Harvarti cheese or smoked Gouda to polenta rounds, add caponata, then microwave or broil until cheese is melted. Very rich and smooth tasting. Garnish with chopped basil.

Serves 10 per polenta package

Harvest Red Fire-Roasted Rustic Tomato Sauce

2 Tbsp. olive oil
1/4 cup tomato paste
3 cloves garlic, minced
2 Tbsp. brown sugar
6 cups (Harvest Red Fire-Roasted) diced tomatoes, drained
1 cup dry red wine
1 cup water
2 tsp. dried basil
1 tsp. dried thyme
1 tsp. dried oregano
1/2 tsp. fresh ground pepper
1/2 tsp. dried crushed red pepper flakes
1/4 cup capers, rinsed
8 oz. favorite pasta freshly cooked

- 1) In a large sauce pan, add olive oil, tomato paste, garlic, and brown sugar. Cook for 2 minutes over medium heat, stirring frequently.
 - 2) Add fire-roasted tomatoes, and all other ingredients except capers. Bring sauce to a boil, then reduce heat to medium low, and simmer for 30 minutes.
 - 3) At end of cooking, add capers.
 - 4) Serve over your favorite pasta.
- *This sauce is delicious over stuffed pastas or ravioli.

Serves 6

Baked Curried Brie with Sweet Fire-Roasted Tomato Chutney

This sensational combination of ingredients is easy makes a memorable hors d'oeuvre.

1 tsp. curry powder
1 - 8oz wheel of Brie
1/2 cup sweet fire-roasted tomato chutney (recipe below)
Bread of choice, baguette, or crackers

- 1) Pre-heat oven to 325° F.
- 2) Sprinkle curry over Brie and rub into top and sides.
- 3) Pour tomato chutney over top.
- 4) Bake for 10-15 minutes.
- 5) Place on serving tray, with arranged bread slices and crackers.

Sweet Fire-Roasted Tomato Chutney

2 Tbsp. olive oil
2 shallots, finely chopped
2 Tbsp. ginger, finely chopped
2 cloves garlic, minced
1/4 cup cider vinegar
1 cinnamon stick
1 cup (Harvest Red Fire-Roasted) diced tomatoes, drained
2 Tbsp. raisins
1 tsp. lemon juice
1/4 cup brown sugar
1/8 tsp. cardamom
pinch of cayenne pepper

- 1) Heat olive oil in a saucepan over medium high heat. Add the shallots, ginger, and garlic. Sauté for 2 minutes.
- 2) Add the cider and cinnamon stick. Cook for 2 minutes, then stir in the remaining ingredients. Reduce heat and cook gently for 20 minutes, stirring frequently.
- 3) Remove cinnamon stick.

Serves 6-8

Cioppino with a Rich Fire-Roasted Tomato base, infused with Fresh Fennel and Orange

2 Tbsp. olive oil
2 Fennel bulbs, sliced paper thin, then chopped
2 leeks, white part only, sliced paper thin, then chopped
1 large sweet onion, chopped
3 tsp. dried oregano
1 tsp. dried thyme
1/2 tsp. crushed red pepper flakes

4 cups (Harvest Red Fire-Roasted) diced tomatoes, drained
2 - 8oz bottles of clam juice.
1 large orange, juice and rind
1/2 cup white wine or substitute with 1/2 cup orange juice.
2 - 6 1/2 oz cans chopped clams, add liquid from 1 can only
1 lb. uncooked med-large shrimp peeled, deveined
1 lb. sea scallops
1 lb. littleneck clams, cleaned
1/4 cup fresh chopped basil

- 1) Heat olive oil in a heavy large pot over medium heat.
 - 2) Add next 6 ingredients. Sauté until tender, about 5 minutes.
 - 3) Add fire-roasted tomatoes, clam juice, juice from orange and rind, and white wine. Increase heat and boil gently for 15 minutes.
 - 4) Add 2 cans of clams, and liquid from 1 can, shrimp, scallops, and little neck clams. Cover pan and reduce heat, simmer for 2 minutes, or until shrimp is opaque. (Careful not to over cook).
 - 5) Sprinkle with fresh basil, and serve.
- *Can be made in advance. Simply store in refrigerator and reheat to a gentle boil, then add fresh seafood.

Serves 10-12

Sautéed Scallops with Fire-Roasted Tomato Cream Sauce

Delicate sweet scallops make the perfect partner for this mild smoky tomato cream sauce, rich in flavor, smooth in taste.

1 lb. fresh sea scallops, patted dry
1 Tbsp. all purpose flour
2 Tbsp. olive oil
2 cloves garlic, minced
2 cups (Harvest Red Fire-Roasted) diced tomatoes, drained (Harvest Red Fire-Roasted)
1 Tbsp. balsamic vinegar
1 tsp. sugar
1/2 cup heavy cream
1/2 cup fresh grated Parmesan cheese
2 Tbsp. fresh basil, chopped
8 oz. Fettuccini or risotto freshly cooked

- 1) Sprinkle scallops with salt and pepper; dust with flour.
 - 2) Heat olive oil in a large dutch oven or deep skillet, over medium heat. Add scallops, sauté until brown on both sides (2 minutes per-side or until opaque in center).
 - 3) Remove scallops from skillet (keep warm).
 - 4) Add garlic to same skillet, cook for 1 minute, add roasted tomatoes, balsamic vinegar, and sugar, boil over medium-high heat for 5 minutes.
 - 5) Turn heat to low, add cream and Parmesan cheese, stir until cheese is melted. Sprinkle with fresh basil.
 - 6) Add scallops to sauce, serve as an entree over fresh cooked Fettuccini, or Risotto!
- Garnish with a hint of Parmesan cheese and chopped fresh basil.

Serves 6