

# Our State eats

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## Herbed Tomatoes

- 6 ripe tomatoes
- $\frac{2}{3}$  cup oil
- $\frac{1}{4}$  cup vinegar
- $\frac{1}{4}$  teaspoon coarse black pepper
- $\frac{1}{4}$  cup parsley, chopped
- $\frac{1}{4}$  cup green onion, sliced (optional)
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon marjoram or thyme
- 1 clove garlic, minced (optional)

Peel tomatoes; place in deep bowl. Cut tomatoes into chunks or slices. Combine oil, vinegar, and seasonings. Stir or shake well, and pour over tomatoes. Cover, and chill several hours. Open occasionally, and stir.

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