



Together Gardens

Welcome, to the Together Gardens - a Rowan Salisbury Schools Home Gardening Course! This course is supported by Horizons Unlimited and Rowan-Salisbury Career and Technical Education. This is designed to serve as a passion project to get you OUTSIDE and GARDENING!

Lets Grow Together!

Tomato

For your newly planted tomatoes, make sure that the soil stays moist. Early in the growing season it is best to water in the mornings. As it gets hotter your plants may need to be watered twice a day. Tomatoes need about one-two inches of water per week. Tomatoes thrive in full sun. About eight hours of direct sunlight every day is perfect for this crop. Typically, it takes about 90-140 days for a tomato plant to mature from a seed. After it starts producing tomatoes, you should try to leave them on the plant for as long as possible. Continue to harvest your tomatoes until signs of the first frost. You should then harvest all tomatoes. If they are still green, they will ripen if stored in a warm place.

Pasta with a No Cook Tomato Sauce:

Ingredients:

- 1 ½ pounds tomatoes
- 1 garlic clove
- 2 tablespoons unsalted butter, cut into small pieces
- 4 teaspoons red wine vinegar
- ½ teaspoon crushed red peppers
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 4 ounces finely grated parmesan (about 1 cup), divided into 2
- Kosher salt
- 12 ounces strand pasta, of your choice
- 1 cup basil leaves, torn

Directions: Cut each tomato in half and gently squeeze the halves with your hand over a bowl, making sure to get all seeds and surrounding juices out. Cut all the tomatoes into very different size pieces, trying to keep all pieces smaller than an acorn. Transfer tomatoes to a large bowl and mash several times with the back of a spoon or a potato masher to release more juices. Finely grate the garlic clove into the bowl, then add the butter, red wine vinegar, red pepper, oil, and half of the parmesan. Season with salt and combine with a spoon. Cover bowl with plastic and let sit at room temperature at least 30 minutes and as long as up to 5 hours. Cook pasta, then add to a bowl of tomato mixture and toss until the hot noodles have melted the butter and cheese (this will thicken the sauce). Add basil on top and add the little bit of cheese left and drizzle with a little oil. Serve warm.

Tomato Pie:

Ingredients:

- 10 basil leaves, chopped
- ½ cup chopped green onion
- 1 (9-inch) pre baked deep dish pie crust
- 1 cup mozzarella
- 1 cup cheddar
- 1 cup mayonnaise
- Salt and pepper

Directions: Preheat oven to 350° F

Place tomato slices in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes. Layer the tomato slices, basil, and onion in a pie shell. Season with salt and pepper. Combine the cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake for 30 minutes or until lightly browned. To serve, cut into slices and serve warm.

Companion Crop:

Lettuce is also a great companion crop for tomatoes because they do not compete for nutrients in the soil. Tomatoes can also be planted with celery, cucumber, and asparagus.

