**Ricotta and Sausage – Stuffed Tomatoes**

This bold little dish can be a starter, side, or a main. Take your pick, but don’t neglect to make it. Start with a firm tomato that will stand up to being stuffed, and when you fill the scooped-out halves, make a nice dome with the filling. I like sweet Italian sausage for this, but you can go with your own favorite sausage. When I was young living in Italy, my grandfather and I sometimes made this with green tomatoes, which were always cheaper than fully ripe ones. We also fried the green tomatoes. Delicious!

*Ingredients*

* 4 beef steak tomatoes, cut in and slightly scooped out
4 tablespoons olive oil
* ¼ cup chopped parsley
* ¼ cup Julienned sun-dried tomatoes
* 1 cup grated Grana Padano cheese
* 1 cup ricotta
* ¼ pound chopped soppressata
* ¼ pound cooked sweet Italian sausage
* 15 basil leave, roughly chopped
* Salt and pepper
* Cooking spray

*Instructions*

1. Pre-heat oven to 375\*
2. Set tomatoes on a sheet tray sprayed with cooking spray. Combine the olive oil, parsley, sun-dried tomatoes, olives, Grana Padano cheese, ricotta cheese. Soppressata, Italian sausage, and basil in a large bowl and season with salt and pepper. Fill each tomato with an equal amount of the mixture.
3. Place into the oven and cook for 8-10 minutes. Turnover and set the broiler on high. Crust the top for another 2-3 minutes and remove. Let cool slightly and enjoy!

**Fabio Says** - if you have wrinkled, overripe tomatoes, it’s easy to rejuvenate them. Submerge them in a bowl of cold water with a pinch of salt and let them sit overnight in the refrigerator. They will be firm and smooth when you remove them but should be used pretty much right away. Like Cinderella’s coach, they’re only good until midnight.

**Artichoke and Olive Spaghetti**

A classic Italian summer dish. You can use either canned o fresh artichokes; canned are fine and much less trouble.

*Ingredients*

* 3 tablespoons extra-virgin olive oil
* 1 large yellow onion, chopped
* 3 garlic cloves, crushed
* 2 ½ cups strained canned crushed tomatoes
* 2 tablespoons tomato paste
* 10 ounces canned artichokes hearts, drained and roughly julienned
* 1-pound spaghetti
* Fresh basil leaves, for garnish

*Instructions*

1. Heat 1 tablespoon of oil in a large skillet over low heat and gently cook the onion and garlic until golden brown.
2. Add the tomatoes, tomato paste, and a pinch each of salt and pepper.
3. Bring to a boil and reduce the heat, and simmer for 15 minutes, or until the tomatoes are nice and thick.
4. Gently stir in the artichoke hearts and olives and simmer another 5 minutes.
5. Add spaghetti and cook it for two-thirds of the time indicated on the package directions. Drain well, add the remaining 2 tablespoons olive oil, and season to taste with salt and pepper.
6. Transfer the spaghetti to the skillet with the sauce and cook for 3 minutes more over low heat.
7. Garnish with basil and serve
8. Enjoy!

**Grilled Green Tomatoes with Feta, Mint, and Basil**

This is the best way to salvage unripe tomatoes that have fallen on the ground in your garden or make it into the store before ripening- savory and not to sweet!

*Ingredients*

* 6 large green tomatoes
* ¼ cup extra-virgin olive oil
* kosher salt and freshly ground pepper
* 1 teaspoon garlic powder
* 6 ounces feta cheese
* 30 fresh mint leaves
* Chopped fresh basil, for garnish
* 2 tablespoons balsamic vinegar

*Instructions*

Slice the tomatoes ½ -inch think rounds and put them in a bowl with 2 tablespoons of the olive oil, salt and pepper to taste and the garlic powder

1. Toss together until they are all nicely coated.
2. Heat a grill or flat top on your stove to a very high heat and grill the tomatoes on both sides until they start to char and caramelize.
3. Transfer the tomatoes to a platter and crumble the feta cheese on top of them. Garnish with mint leaves and basil, then drizzle with the remaining 2 tablespoons of olive oil and balsamic vinegar.
4. Enjoy!