



Kentucky Tomatoes

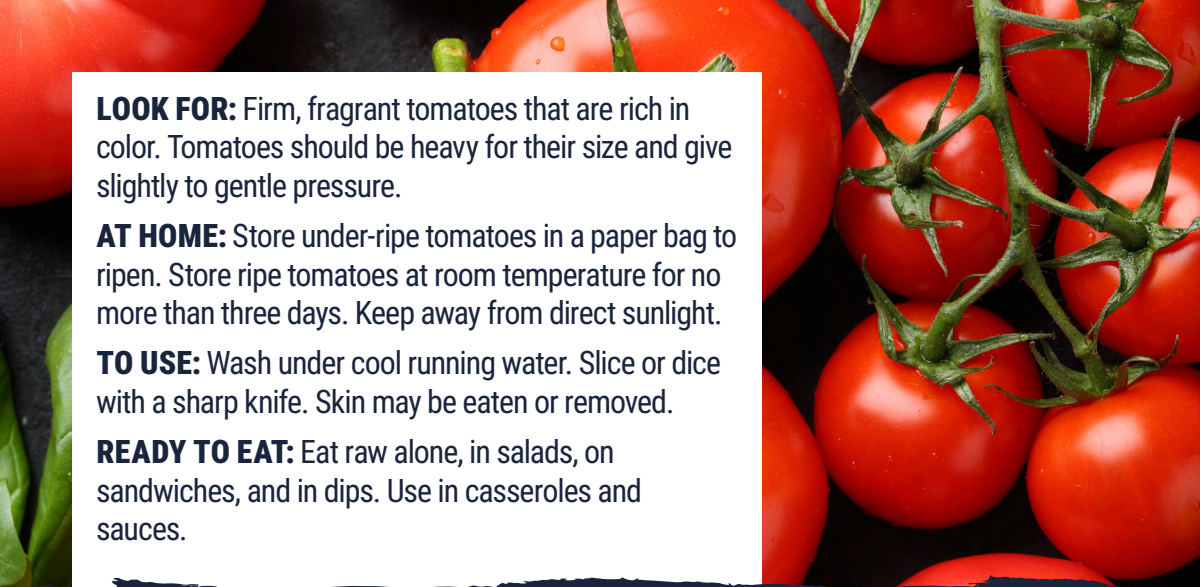
**RIPE AND TASTY:
JULY - OCTOBER**



Cooperative Extension Service



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LOOK FOR: Firm, fragrant tomatoes that are rich in color. Tomatoes should be heavy for their size and give slightly to gentle pressure.

AT HOME: Store under-ripe tomatoes in a paper bag to ripen. Store ripe tomatoes at room temperature for no more than three days. Keep away from direct sunlight.

TO USE: Wash under cool running water. Slice or dice with a sharp knife. Skin may be eaten or removed.

READY TO EAT: Eat raw alone, in salads, on sandwiches, and in dips. Use in casseroles and sauces.



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