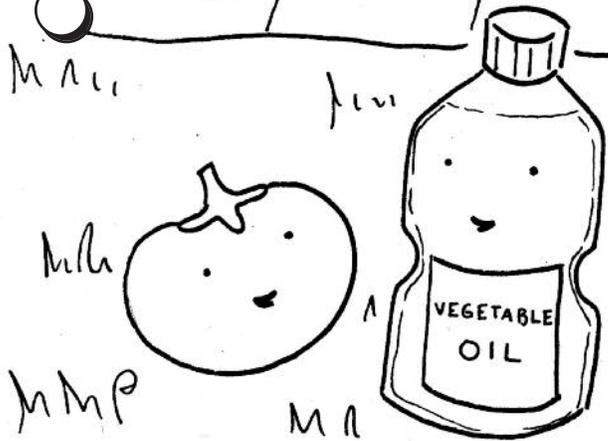


festive tomato wedges



festive tomato wedges

If you grow tomatoes in your garden, let the kids help pick the ripe ones and make this simple recipe. "I found this recipe years ago, and it quickly became a favorite at family picnics," says Wilma Purcell of Alma, Illinois.

PREP/TOTAL TIME: 10 MIN. + CHILLING YIELD: 12 SERVINGS

- 6 medium fresh tomatoes, cut into wedges
- 2/3 cup vegetable oil
- 1/4 cup white wine vinegar
- 1/4 cup snipped fresh parsley
- 1/4 cup sliced green onions
- 1 garlic clove, minced
- 2 tablespoons mayonnaise
- 1 teaspoon dill weed
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon dried oregano

Place tomato wedges in a large bowl. Place remaining ingredients in a blender; cover and process until blended. Pour dressing over tomatoes and toss gently. Chill before serving.

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