



We are nearing the end of the traditional growing season here in Indiana and something we always miss at summer's end is fresh Indiana tomatoes. One of our director's favorite moments each year is that first bite of a tomato picked off her plants. Still warm from the sun and filled with that earthy, sweet smell of the plant.

For years, home cooks have preserved and prolonged the taste of summer tomatoes through canning, freezing or making salsa. Recipes for salsa are like recipes for chili - everyone has one they have made their own and for most of us, it's in our heads. We like ours with a lot of fresh cilantro and mild heat. It's almost better after it has had a chance to "age" in the jar for a few months after being processed.



These days though we find ourselves making salsa using this [FAST RECIPE](#) from Red Gold Tomatoes. Utilizing a blender, you can easily make this in less than 10 minutes. If you have ever watched one of the cooking demonstrations on the [INDIANA GROWN CULINARY STAGE](#) at the [INDIANA STATE FAIR](#) you will see salsa being made no less than 10 times throughout the 17-day run.

You can utilize fresh, seasonal Indiana favorites to make these salsa recipes, or pop open a jar made by an Indiana Grown member like [RED GOLD TOMATOES](#), [SAY IT AIN'T SALSA](#) or [CRAZY CHARLIE'S SALSA](#).



Did you know that Indiana is the third largest producer of tomatoes in the country?

TRY THESE OTHER GREAT SALSA RECIPES TODAY!

In the spring, try this zesty combo of fresh strawberries and tomatoes to make [STRAWBERRY SALSA](#).



Have a lot of peaches? [PEACH SALSA](#) is a great garnish on grilled pork or fish.

Sweet corn coming out your ears? Looking for another use for blueberries? Try this colorful [BLUEBERRY SALSA](#), and you will see why it quickly becomes a favorite recipe.



Learn more about [TOMATOES](#) from our [INDIANA GROWN PRODUCE POINTERS!](#)

An infographic titled "Meet TOMATO" with a central image of a red tomato. The infographic includes the following text: "Excellent source of vitamin C and other antioxidants", "Tomatoes should be firm with shiny skin", "Best from: May - October", and "Indiana ranks 3rd nationally in tomato production". At the bottom, it features the website "www.indianagrown.org" with social media icons and the "INDIANA GROWN" logo.

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courtesy of
INDIANA GROWN



What goes well with salsa? Tortilla chips! Do you ever wonder what kind of corn is in the fields you see out your car window as you travel across the state? Did you know that some Indiana corn is used to make tortilla chips? Watch this [INDIANA GROWN ON THE ROAD](#) video to learn more about one of our favorite snack combos that is grown close to home.

Visit INDIANAGROWN.ORG for more recipes or to find a farmer or producer in your area.

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