



Tumbled Tomatoes Maria

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I think tomatoes are probably the best thing that comes from the earth! Many years ago, I started making [herbs de Provence-seasoned] [tumbled tomatoes](#) as a simple snack and cocktail nibble. If you love tomatoes, you will love them. It is the simplest recipe but it is a favorite of nearly

everyone I know. This is my South of the Border version made with Tequila and Tajin.

Serves 4-6

Ingredients:

- ½ cup Blanco Tequila such as Herradura
- 1-2 pints cherry tomatoes
- ¼ cup Tajin
- Toothpicks for serving

Method:

1. Wash tomatoes in cold water and remove all excess water, but do not dry.
2. Prick tomatoes with a toothpick so that the tequila can seep into the tomatoes.
3. Toss tomatoes with tequila until they are evenly mixed. Refrigerate in a re-closeable freezer bag, and toss occasionally while being refrigerated.
4. Serve chilled with toothpicks and a bowl of Tajin on the side for dipping.

Note:

[Tajin classico](#) is the popular chile-lime seasoning from Mexico that is now easy to find in the USA.