

The Differences in Tomatoes

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The Four Types of Tomatoes

1. The beefsteak - the dense flesh resembles marbled beef. Features sturdy, meaty slices for burgers and sandwiches, or to eat alone with a sprinkle of salt.
2. The cherry type - the perfect size for snacking and salads, and the larger, plumper ones for roasting.
3. The plum type – the all-purpose tomatoes. Use for salads, sandwiches, and cooking. They have more solid flesh than seeds, making them ideal for sauces and baking.
4. The salad type – seedy, with a high water content. Good for eating raw, broiling, and stuffing.