

Matt's Wild Cherry Tomato



Easy Caprese Salad Recipe

1 pint of cherry tomatoes

½ lb. bocconcini -1 inch fresh Mozzarella balls

2 tbsp. Extra Virgin olive oil

A dozen or so fresh basil leaves

Salt and freshly ground black pepper



Solanum l. var. cerasiforme 'Matt's Wild Cherry' (Indeterminate)

- **Use:** For a long season of tiny (5/8" to 3/4"), red Tomatoes with full, definitely sweet flavor, try 'Matt's Wild Cherry.' It is so named because the seeds originally came from Hidalgo in Eastern Mexico, where the plants grow wild. An early maturing Cherry Tomato variety perfect for fresh eating and salsa. 60 days to maturity.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers.
- **Growth:** Grows quickly 3' tall. Plant 3' apart in rows(4' wide). You'll definitely want to stake or cage these vigorous climbers to keep the fruit off the ground and avoid pests and diseases. Self-sows readily.
- **Hardiness:** Zone 9-11, Annual, Houseplant.
- **Foliage:** Small, lacy leaves. Some resistance to early blight and late blight.
- **Fruit:** Strong, vining plants produce plenty of 1" red cherry tomatoes; great for fresh eating and fresh salsa! An open pollinated tomato variety. Superior flavor, but fruits are softer than some other cherry types.