



Baked Tomatoes



3-4



40 minutes

INGREDIENTS

- 3 tomatoes
- 1 Tb. butter
- salt and pepper to taste
- $\frac{1}{3}$ c. grated bread crumbs
- 1 Tb. melted butter.

NOTES

Try this with steak or roast beef, or even with some roasted chicken. And if you're feeling cheesy, top with some parmesan cheese too!

DIRECTIONS

1. Preheat oven to 350F.
2. Slice the tomatoes about $\frac{5}{8}$ -inch thick, and put them into a baking-dish of sufficient size to give a depth of slices of about 2 $\frac{1}{2}$ inches, evenly arranged.
3. Sprinkle generously with salt and pepper, and dot with butter.
4. Sprinkle the bread crumbs evenly over the top, and then drizzle the melted butter onto the crumbs.
5. Bake, uncovered, for approximately 25 to 30 minutes, and serve hot from the oven.
6. This quantity will serve two or three people; the recipe can be increased proportionately, to serve a larger number of people

Enjoy!