



Mushroom Stuffed Tomatoes

We enjoy the spicing in this recipe.

Here is the recipe for mushroom stuffed tomatoes.

Ingredients

- 8 Medium tomatoes, red and firm (they should all be about the same size)
- Sprinkle Salt

- 1/4 c. Butter
- 4 c. Chopped mushrooms
- 1/2 c. Chopped onion

- 1 tbsp. Flour
- 3/4 c. Sour cream
- 1/4 c. Dry bread crumbs
- 1 tsp. Parsley flakes
- 1 tsp. Salt
- 1/8 tsp. Pepper
- 1/8 tsp. Thyme (or use twice as much basil)

- 1/4 c. Dry bread crumbs
- 1 tbsp. Butter

Preparation

Cut off tops from tomatoes. Scoop out pulp. Sprinkle inside tomato cups with salt. Turn tomatoes upside down on paper towels to drain.

Melt butter in frying pan. Add mushrooms and onion. Sauté until onion is clear. Mix in flour. Stir in sour cream then next 6 ingredients. Stuff tomatoes.

Mix crumbs with butter in saucepan over medium heat. Sprinkle over top. Arrange in greased baking pan. Bake in 350F oven for about 20-25 minutes. Serves 8.

