



Tomato Au Gratin

Cheese gives this a wonderful flavor boost. Old cheddar or part monteray jack cubes may be used if desired. Enjoy!

Ingredients

- 8 ripe field tomatoes (skin removed)
- 1/4 c. dry bread crumbs
- 1 tsp dry onion flakes
- 1 c. cubed cheddar cheese
- 1/2 tsp salt
- 1/8 tsp pepper
- 1 tsp granulated sugar
- 2tbsp butter, softened

Preparation

Stir first 7 ingredients together lightly. Turn into 1 quart casserole. Dot with butter. Bake uncovered in 350F oven for about 30 minutes. Serves 6

To removed the skin from the fresh tomatoes - pour boiling water over the tomatoes, leave sitting to boiling water for 1 minute, drain and sit tomatoes in cold water. The skin will easily peel off.