

TOMATOES A LA PROVENCE

TOMATOES STUFFED WITH BREAD CRUMBS, HERBS, AND GARLIC

Prepared by: Nancy Kenner, November 2017

Mastering the Art of French Cooking

6 firm, ripe, red tomatoes about 3 inches in diameter

Salt and pepper

1 to 2 cloves mashed garlic

3 tablespoons minced shallots or green onions

4 tablespoons minced fresh basil and parsley, or parsley only

1/8 teaspoon thyme

¼ teaspoon salt

Big pinch of pepper

¼ cup olive oil

½ cup crumbs from fresh white bread with body

A shallow, oiled roasting pan just large enough to hold the tomatoes easily in one layer

Preheat oven to 400 degrees.

Remove the stems, and cut the tomatoes in half crosswise. Gently press out the juice and seeds.

Sprinkle the halves lightly with salt and pepper.

Blend all the remaining ingredients in a mixing bowl. Correct the seasoning. Fill each tomato half with a spoonful or two of the mixture. Sprinkle with a few drops of olive oil. Arrange the tomatoes in the roasting pan; do not crowd them. May be prepared ahead to this point.

Shortly before you are ready to serve, place them in the upper third of the preheated oven and bake for 10 to 15 minutes, or until the tomatoes are tender but hold their shape, and the bread crumb filling has browned lightly.

Nancy's Notes: I would make these again but would wait for good tomatoes.

