

# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
17009 Harmony Road, Marengo  
(815) 923-7322**

*From Grandpa's Garden to Grandma's Kitchen...*

## **BAKED GARDEN RIPE TOMATOES**

3 large tomatoes  
3/4-cup cracker crumbs  
4 Tbsp. butter, melted  
2 Tbsp. minced parsley  
1/4 tsp freshly ground pepper  
2 Tbsp. chilled butter, cut into pieces

Heat oven to 375 degrees. Rinse tomatoes, pat dry. Cut in half, horizontally. Lay cut side up in shallow baking pan.

Put cracker crumbs, melted butter, parsley and pepper in bowl; toss to mix. Spoon cracker mixture over cut side of each tomato, dividing evenly. Lightly pat crumbs to flatten slightly. Dot tops with chilled butter.

Bake until tops are lightly browned and tomatoes are heated through, about 10 minutes. Serve warm. Makes 6 servings.

Reprinted from the September 1999 issue of *The Growing Scene Gazette*