

BREADED TOMATOES

8 to 10 small to medium fresh tomatoes
1 cup crushed saltines

½ cup butter or margarine
1 tbs grated parmesan

CHEESE SAUCE:

2 tbs butter or margarine
¼ teaspoon salt
1 ½ cups milk

2 tbs all purpose flour
dash of white pepper
3 tbs grated Parmesan

Peel and core tomatoes but leave them whole. Dip each whole tomato in melted butter. In a small bowl, combine saltines crumbs and parmesan cheese. Roll tomatoes in crumb mixture, gently pressing crumbs onto tomato. Place tomatoes in single layer in a greased shallow baking dish. If there are any crumbs or butter left, combine them and sprinkle over the tomatoes. Bake at 475 degrees for 15 minutes or until tomatoes begin to brown and are heated through. Watch closely; they burn easily. Meanwhile, for cheese sauce, melt butter in a medium saucepan. Stir in flour, salt and pepper. Add milk all at once; cook and stir over medium heat until thickened and bubbly. Remove from the heat: stir in parmesan cheese. Serve over tomatoes.

Yields: 8-10 servings