

BROILED TOMATOES PROVENÇAL

3 large tomatoes
2 T. Italian dressing
4 slices white bread cut in small pieces
1/3 cup butter, melted
1 T. finely chopped parsley
1 small clove garlic, crushed
1/2 t. salt
dash pepper

Slice tomatoes in thirds. Brush salad dressing over cut sides. In small bowl, combine bread crumbs, butter, parsley, garlic, salt and pepper. Spoon evenly over tomato slices.

Broil, 5 inches from heat, 3 minutes, or until topping is lightly browned. Turn oven to bake and cook 5 to 10 minutes longer at 400°.

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