

## **Crispy Fried Tomatoes**

2 each large red and green tomatoes,  
sliced thick  
2 tablespoons flour  
1 egg, beaten  
½ teaspoon salt

Dash of pepper  
2 tablespoons fine bread crumbs  
Vegetable oil for pan frying  
Parmesan cheese (optional)

Coat tomato slices with flour, then dip in egg (seasoned with salt and pepper) and finally in bread crumbs. Using medium heat, brown on both sides in a skillet oiled lightly with vegetable oil. Sprinkle with cheese and serve hot. 4 servings.

## **Green Bean Casserole**

1 can (10½ ounces) condensed cream of  
chicken or mushroom soup  
¼ cup milk  
1 teaspoon soy sauce  
1 can (3½ ounces) French fried onions

3 cups cooked French style green beans  
(or two 10-ounce packages frozen, or 2  
1-pound cans), drained  
Dash pepper

In 1-quart casserole, stir soup, milk, and soy sauce until smooth; mix in ½ can onions, beans, and pepper. Bake in a 350°F oven 20 minutes or until bubbling. Top with remaining onions. Bake 5 minutes more. 6 servings.

## **Tomato Pudding**

2 cups stewed tomatoes  
½ teaspoon salt  
½ cup brown sugar

1 cup fresh white bread crumbs  
¼ cup melted butter

Place in baking dish the bread crumbs. Pour over them the melted butter. Add the mixture of tomato, salt and brown sugar. Cover the dish closely. Do not remove the cover until ready to serve. Bake at 375°F 30 minutes.