

Tomato-Garlic-Zucchini Bake

4 tablespoons butter or margarine	1-1/3 cups (5-1/3 ounces) diced Swiss cheese
1 small onion, coarsely chopped	1 cup sourdough bread crumbs
3 medium size zucchini, sliced 1/4" thick	Salt and pepper
3 cloves garlic, minced or pressed	2 teaspoons dry basil
3 large tomatoes, peeled and cut into wedges	

In a wide frying pan over medium heat, melt butter. Add onion, zucchini, and garlic and cook until soft. Add tomatoes, 1 cup of the cheese, and 3/4 cup of the bread crumbs; toss gently. Season to taste with salt and pepper; stir in basil. Pour into a shallow 1 1/2 quart casserole or 9" square baking dish. Top with remaining 1/3 cup cheese and 1/4 cup bread crumbs. Bake, uncovered, in a 375°F oven for 30 minutes or until bubbly. Makes 4 to 6 servings.

Southern-Fried Tomatoes With Bacon

4 thick slices bacon	3/4 teaspoon salt
2 firm green or red tomatoes	1/8 teaspoon pepper
1/3 cup yellow or white stone-ground cornmeal	

Heat your skillet over a hot fire or camp stove. Slowly fry the bacon until it's lightly crisped. Remove and drain on paper towels.

While the bacon is cooking, slice the tomatoes vertically, from bottom to blossom end (this holds the seeds in). Pour the mixture of cornmeal, salt and pepper into a shallow dish or foil pan. Dredge tomato slices in the cornmeal so they are well coated.

Fry tomato slices over high heat in the sizzling hot bacon fat until crisply browned, 1 to 1 1/2 minutes on each side. Slide onto plates, and top with crisp bacon. Makes two servings.

If desired, deglaze pan by pouring off fat and adding three tablespoons of milk. Stir constantly until boiling, and pour over tomatoes and bacon.