

Stuffed Tomatoes, White House Style

President Richard M. Nixon and Patricia Ryan Nixon

President Millard Fillmore and Abigail Fillmore

4 slices chopped thick cut bacon
2/3 cup chopped onion
8 ounces chopped mushrooms
2 Tablespoons chopped chives
2 Tablespoons chopped parsley
Olive oil spray, as needed
6 (3-inch round) Roma or medium sized tomatoes
1 egg
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 cup Panko bread crumbs
Garnish: Parsley sprigs as desired

Sauté bacon pieces in 10 inch skillet, about 5 minutes; add onion and mushrooms; cook on medium high for about 5 minutes until softened; add chives and parsley, cook 1 minute; set stuffing aside to cool.

Spray muffin cup pan lightly with olive oil. Preheat oven to 400 degrees F.

Wash tomatoes, cut each tomato in half; remove seeds and center, being careful not to break the tomato walls. Slice a thin slice from bottom of tomato if necessary to flatten bottom.

Stir beaten egg, salt, and black pepper into stuffing. Place about generous 1 Tablespoon filling into each tomato half.

Sprinkle about 1 teaspoon bread crumbs over the top of each. Lightly spray the top with olive oil spray.

Place each tomato half into muffin cup pan. Bake in preheated 400 degree F oven for about 20 to 25 minutes or tomatoes soften and top is lightly brown.

Garnish the plate generously with parsley. Serve warm.

Yield: serves 12 tomato halves