

Betty's Cheddar-Topped Baked Tomatoes



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In this video, Betty demonstrates how to make Cheddar-Topped Baked Tomatoes. These are whole tomatoes with a topping of breadcrumbs, Cheddar cheese, butter, fresh basil, and seasonings. They are baked in the oven until the topping is drizzling cheese over the sides and the breadcrumbs are browned and crusty.

Ingredients:

6 medium tomatoes, washed, with a 1/2-inch slice cut from the stem end and discarded

1/2 teaspoon salt

2 tablespoons butter, melted

1/2 cup fine, dry breadcrumbs

1/2 cup shredded sharp Cheddar cheese

1/2 tablespoon fresh chopped basil (You may use 1/2 teaspoon dried basil.)

1/8 teaspoon ground red pepper, optional (I left this out, but it is great, if you like it spicy!)

Sprinkle cut sides of 6 tomatoes with about 1/2 teaspoon salt. Place tomatoes in an ovenproof baking dish and set aside. In a small bowl, combine 2 tablespoons melted butter, 1/2 cup fine, dry bread crumbs, 1/2 cup shredded Cheddar cheese, 1/2 tablespoon fresh chopped basil, and 1/8 teaspoon ground red pepper, if desired. With your hands, carefully place 1/6 of the mixture on top of each of the cut, salted tomatoes. Bake at 350 degrees for about 10 minutes, or until tomatoes are thoroughly heated and topping is melted and crunchy. Serve immediately. I served mine with Herbed Corn on the Cob and Grilled Ribeye Steaks with Thyme Caramelized Onions. I will upload the entrée portion of the meal tomorrow. I hope you enjoy the Cheddar-Topped Baked Tomatoes! --Betty ☐