

FOCUS:

Suburbia

'salad days'

(Summer Food & Beat-The-Heat Meals)

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TOMATOES STUFFED WITH SOUR CREAM

Serves 4-8 (Depending on the size of tomatoes used.)

- 4 medium sized tomatoes
or four large sized tomatoes, cut in half
- 2/3 cup chopped cucumber, well-drained
- 3 tablespoons chopped green onion
- salt and pepper to taste
- 1 cup sour cream

Peel the tomatoes. (For easy peeling, pour boiling water over tomatoes, let stand a few seconds, pour off boiling water and cover with cold water. Cut out core then skin will peel off easily.) Scoop out center, invert and chill. Mix filling, put in center of tomatoes, and chill again. Serve on lettuce leaf. (Filling may be stretched by adding more cucumbers.)

