

Tomato/Cauliflower Casserole

1 cauliflower, washed & separated into bite-sized pieces

6 tomatoes, peeled, seeded, chopped

½ cup melted margarine

½ cup parmesan cheese

1 cup grated Muenster cheese

½ cup minced parsley

1/3 cup bread crumbs

Pepper

Preheat oven to 375°. Steam cauliflower until tender. Dip each tomato into boiling water for about 35 seconds, peel with fingers. Cut in half, squeeze out seeds & juice. Chop coarsely. Butter casserole, put in vegetables. Dribble on half of margarine. Combine cheeses, parsley, bread crumbs-sprinkle on top. Dribble on remaining margarine. Bake 30 minutes.

Elegant Zucchini and Tomatoes

What you need:

2 slices bacon

8 small zucchini, cut into ½ inch slices

½ red onion, thinly sliced

1 pinch salt

2 medium tomatoes, cut into wedges

1/8 teaspoon basil

Ground black pepper to taste

¼ cup crumbled blue cheese

What you do:

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Crumble, and return to pan. Add zucchini, onion, and salt to the bacon; cook, stirring frequently, until zucchini is tender-crisp. Add tomato wedges, basil, and ground black pepper; heat, stirring gently, until tomatoes are warm. Using a slotted spoon, transfer vegetable mixture to a serving bowl. Top with crumbled blue cheese.