Grilled Tomatoes A La Mamour

The Tampa Tribune

8 servings

Ingredients

- 4 large tomatoes, each cut in half
- 1 cup grated onion
- 1 bouillon cube, any flavor
- 1 cup grated soft white cheese
- 1 cup grated yellow Wisconsin cheddar
- 1 cup grated Livarot cheese
- Salt and pepper to taste
- Pinch of thyme
- Milk (a spoonful or so, to moisten)

Instructions

1. Cut tomatoes in half and set outside the refrigerator while preparing the topping.
2. For the topping, mix together all remaining ingredients (onion, bouillon cube, cheeses, salt, pepper, and thyme).
3. Moisten the mixture with a spoon or so of milk.
4. Spread the topping over each tomato half.
5. Broil until dark and bubbly.
6. Serve immediately.

GRILLED TOMATOES A LA MAMOUR-THE TAMPA TRIBUNE

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1 cup grated Livarot cheese
Salt and pepper to taste
Pinch of thyme
Milk

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