Scalloped Tomatoes

Ingredients

- 2 lbs fresh, or 1 No. 2 can of tomatoes
- 2 cups fresh bread crumbs (fresh, dried & crumbled, or cut into 1/2" cubes)
- 1/2 bay leaf
- 2 whole cloves
- 2 Tbsp sugar
- 2 tsp salt
- 1/8 tsp pepper
- 2-3 Tbsp fat (butter)

Instructions

1. Peel fresh tomatoes, cut in pieces, and cook till soft.
2. Add seasonings to canned or cooked tomatoes and boil 5 minutes.
3. Remove bay leaf and cloves.
4. Put alternate layers of bread crumbs and tomatoes in a buttered baking dish.
5. Pour the melted butter over it.
6. Cook in a moderate oven about 10-15 minutes.

Scalloped Tomatoes

2 # fresh or 1 NS 2. can of tomatoes
2 c. fresh bread crumbs (fresh bread crumbled or cut into ½" cubes.
½ bay leaf
2 whole cloves
2 T sugar
2 t. salt
¼ t. pepper
2 - 3 T fat

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① Peel fresh tomatoes cut in pieces cook till soft ② add season to canned or cooked tomatoes & boil 5 min ③ Remove bayleaf & cloves. ④ Put alternate layers of bread crumbs & tomatoes in buttered baking dish, pour over it the melted butter & cook in moderate oven about 10-15 min

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