

Broiled Tomatoes from *The Tomato Festival Cookbook* by Lawrence Davis-Hollander

Serve this easy and tasty dish as a side with grilled or broiled chicken or other meat dishes. It is also a great choice with eggs for Sunday brunch. The topping of toasted crumbs contrasts delightfully with the melting tomatoes.

4 medium-large ripe but firm tomatoes

**2 medium-sized cloves garlic,
peeled and finely chopped**

1/3 cup breadcrumbs made from day-old bread

Salt

**4 tablespoons finely chopped,
fresh parsley**

**5 tablespoons butter, at
room temperature**

Freshly ground black pepper

Cut the tomatoes in half horizontally. Lightly sprinkle the cut surfaces with salt and turn them cut side down on a double sheet of paper towel to drain some of the moisture. Leave them for 10-15 minutes.

Preheat the broiler. With a little butter, grease a shallow pan just large enough to take the tomato halves in a single layer.

In a small bowl, mash the butter with parsley and garlic. Place the tomatoes in the prepared pan, cut side up. Spread the surfaces with the butter, pushing some into the seed cavities.

Place the pan of tomatoes under the broiler and broil for 5-8 minutes, or until the tomatoes are very hot and the surface looks a little shriveled.

Remove from under the broiler and grind pepper on top of the tomatoes. Scatter on the breadcrumbs. Replace under the broiler and broil for a couple of minutes, or until the crumbs are golden. Watch carefully during this time to make sure the topping does not burn.