

BLT Cherry Tomatoes

The colors of the season with faint flavors of the summer partner up in this fresh, tasty bite.
Make plenty – they go fast!

Ingredients

1-2 pints cherry tomatoes (about 25-30 per pint)
Eight pieces of bacon (per pint)
Romaine lettuce leaves, rinsed and dried
Mayonnaise
Panko breadcrumbs

Bake bacon: Preheat oven to 425°. Place bacon slices in a single layer on a jelly roll pan (cookie sheet with higher sides). Cook until crisp, about 10-12 minutes.

Prep cherry tomatoes: While bacon is cooking, slice the top off cleaned cherry tomatoes. With a tiny spoon, paring knife or your fingers, pull away the membrane and seeds from the inside of each tomato. Set tomatoes – outside down – on paper towels to dry.



Make filling: Pat bacon pieces dry of grease. Break up bacon and place in food processor. Tear up 4-5 large romaine lettuce leaves (minus stems) and place in processor. Pulse bacon and lettuce into tiny pieces. Add 1T of mayonnaise and pulse until blended. Taste for salt and pepper. (Tomatoes and mixture can be refrigerated – separately –for one day prior to serving.)

Prepare dish for serving: Carefully fill each tomato with bacon/romaine mixture. Sprinkle with breadcrumbs and serve.

