

Scalloped Tomatoes

- * 3 slices toasted bread
- * 2 tablespoons butter or margarine
- * 1/2 cup chopped fresh Michigan celery
- * 1/2 cup chopped fresh Michigan onion
- * 3 medium-sized, fresh Michigan tomatoes, peeled and cut
- * 1 tablespoon all-purpose flour
- * 1 teaspoon sugar
- * 1/2 teaspoon dried marjoram or basil, crushed

Spread toast with 1 tablespoon butter. Cut into cubes and set aside. Cook celery and onion in remaining butter until crisp-tender. Add tomatoes. Bring to boil and reduce heat. Cover and simmer for 8 minutes. Combine flour, sugar, marjoram, 2 tablespoons water, 1/4 teaspoon salt and 1/8 teaspoon pepper. Stir into tomatoes. Cook and stir until bubbly.

Stir two-thirds of toast cubes into tomato mixture. Pour into 1-quart casserole. Top tomato mixture with remaining toast cubes. If desired, sprinkle with grated Parmesan cheese. Bake at 350° for 20 minutes or until bubbly. Makes 4 servings.