

Stuffed Tomatoes

Makes 4 servings

½ lb. ground pork

½ lb. ground hamburger

1 onion, diced

1 clove garlic, diced

Salt & pepper

A pinch of dried red pepper

1/3 cup uncooked white rice

4 fresh med. – lg. tomatoes, cored

48 oz. bottle of tomato juice

½ cup sugar

- Sauté pork, hamburger, onion, garlic, salt and peppers (black & red).
- Cook white rice.
- Combine rice with meat mixture and stuff hollowed out tomatoes.
- Cover tomatoes with juice and sprinkle with sugar.
- Bake at 350° until tomatoes are tender, about 30-45 minutes.



From the kitchen of: De Anna Wasiewski

Compliments of:

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