



Ingredients

6 large tomatoes

12 pieces bacon

1 garlic clove

1 medium onions, chopped

1 bell pepper, chopped

6 pieces crisp toast

2 teaspoons yellow mustard

Worcestershire sauce

1 cup grated sharp cheddar cheese

What To Do:

Cook the bacon until crisp, reserving some of the drippings. Meanwhile, cut the tops off of the tomatoes then scoop out the insides and set aside. Chop the garlic, onion and bell pepper then sauté in the bacon drippings until soft. Chop the tomatoes you set aside and add them to the vegetables and cook until the tomato juice is reduced. Crumble the toast and add a little bit of milk mix that into the pan. Then add the crumbled bacon, yellow mustard, Worcestershire and cheese. Mix well, stuff tomato shells, and top with more cheese, parsley, and bread crumbs.

Bake at 350 degrees until shells are soft. These freeze very well before cooking.