

Stuffed tomatoes from left-over meat

2 cups chopped cooked meat	3 teaspoons Gulden's Mustard
1 medium sized onion	$\frac{1}{3}$ cup boiling water
$1\frac{1}{2}$ cup bread crumbs	Salt
1 tablespoon butter	6 tomatoes

To the meat add chopped onion and crumbs. Mix the mustard and butter with the boiling water and add to meat. If the crumbs used are dry, a little more water may be needed. Season to taste with salt.

Pack in tomatoes from which tops have been cut off and inside removed. This is equally delightful as a stuffing for peppers or eggplant. Bake 30 minutes in moderate oven.