

Stuffed Tomatoes—Select tomatoes of uniform size. Cut a slice from the stem end of the tomatoes and remove the pulp. Chop fine a slice of onion and a piece of green pepper pod. Cook these in melted butter until softened. Add half a cup each of chopped chicken and cracker crumbs, mixed with a little butter, and a spoonful of minced ham. Mix thoroly and use to fill the tomatoes. Place a small piece of butter on top of each tomato when filled, and bake about a half hour.