

Happy Tomato Faces

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|-------|---------------------------------|-----|--|
| 2 | large beefsteak tomatoes-sliced | 3/4 | cup buttermilk |
| 1 1/2 | cup fine bread crumbs | 4 | tablespoons extra virgin olive oil-divided |
| 1 | teaspoon dried Italian herb | | Ketchup for faces |
| 1 | teaspoon dried basil | | |

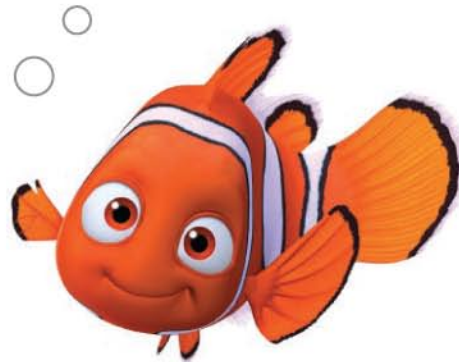
On plate combine bread crumbs, Italian herb and basil. Place buttermilk in small bowl. In large sauté pan add 2 tablespoons olive oil; heat over medium-high heat.

Dip tomato slices in buttermilk and dredge in crumb mixture. Place 4 slices in pan and sauté for 2-3 minutes or until light brown and crisp. Turn over and sauté until light brown. Place on paper towels to drain. Add remaining olive oil and finishing cooking rest of tomato slices. Take ketchup and make smiling face on each tomato slice and serve. A happy way to enjoy big red tomatoes!

Serves 4.



Have your parent cut out the recipe on the dotted line.



WORD SEARCH

WORD BANK:

S	K	D	E	X	T	D	V	J	Y	BING
G	M	T	R	A	I	C	J	H	B	BLOSSOMS
I	D	O	R	U	X	X	T	C	I	DRUPE
J	R	T	S	P	P	L	R	M	N	HEALTHY
I	A	Q	C	S	A	E	P	V	G	ORCHARD
O	H	Z	G	E	O	K	R	T	B	PIE
X	C	Q	H	N	U	L	E	I	P	SWEET
V	R	S	W	E	E	T	B	R	C	TART
Z	O	L	O	O	R	I	C	Q	Q	
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