

Fish House Tomatoes

22 Large Tomatoes
15 medium onions
dark brown sugar
1 lb butter

Preheat oven to 300 degrees.

- Wash Tomatoes
- Cut in half and remove stem.
- Place in buttered shallow roasting pan.
- Peel onions and cut into quarters.
- Place onions in Cuisinart and puree. (Two medium onions should yield about one cup of puree)
- Top each tomato with
 - o a heaping tablespoon of pureed onion
 - o a teaspoon of brown sugar
 - o one slice of butter
 - o Sprinkle the remaining brown sugar over all.
- Check oven for correct temperature. Place roasting pan on the middle rack.
- Cook for 3 hours, basting regularly.

Note: Do not attempt to speed up by cooking at a higher temperature. If all of the liquid boils off well before the cooking is complete, add a modest amount more. However, there should be very little liquid in the pan by the end of the three hours.