



Tomatoes Country Style

1 clove garlic, minced
1/4 c minced parsley
1/8 tsp salt
8 oz package cream cheese, softened
1 tsp dried basil
4 beefsteak or other large tomatoes
1/2 c flour
1 egg, beaten with 1 tbl milk
2/3 c dry bread crumbs
3 tbl butter
3 tbl olive oil

Beat together garlic, parsley, salt and cream cheese; add basil. Cut tomatoes into 12 even slices, about 1/2 inch thick. Spread 6 slices with about 2 tbl cream cheese mixture each, top with remaining slices to make 6 sandwiches. Dip each in flour, then in egg mixture and finally in crumbs. Fry on both sides over medium heat in mixture of butter and olive oil until brown. Garnish with fresh parsley.