



Sherried Tomatoes

For each tomato:

1 tbl sherry

1/8 tsp dill weed

1/8 tsp or 2 twists black pepper

1 tbl mayonnaise

1 tbl finely grated cheddar cheese

Remove core from each tomato and slice tomato in half. Place cut side up on a cookie sheet. Pierce each tomato several times with a fork. Sprinkle each half with sherry, dill weed and pepper. Broil 2-3 minutes. (May be prepared to this point 1 hour before serving.) Top each half with a mixture of mayonnaise and cheese. Broil for 2-3 minutes or until bubbly and slightly browned. Serve immediately.