

## Tomates Provençales

Serves 6

3 large firm ripe tomatoes  
Kosher salt and freshly ground black pepper  
1 to 1 ½ cups fresh bread crumbs  
2 tablespoons minced shallots  
1 teaspoon dried Herbes de Provence  
3 tablespoons freshly grated Parmesan cheese  
2 to 3 tablespoons chopped flat-leaf parsley  
3 to 4 tablespoons olive oil

1. Set a rack on the upper-middle level of the oven and preheat to 400°F.
2. Core the tomatoes and cut them in half crosswise. Over a plate or bowl, squeeze each tomato half gently to force out the seeds and juice (reserve for stock). With your fingers, clean the cavities of any clinging seeds. Arrange in the baking dish cut side up. If any halves are wobbly or tilted, trim a bit off the bottom so that they sit in the pan. Season with a sprinkling of salt and pepper to taste.
3. Stir together the bread crumbs, shallots, dried herbs, grated cheese, and chopped parsley in a small bowl. Add 2-3 tablespoons of the olive oil, tossing well to moisten the crumbs evenly. Spoon the stuffing into the tomato halves, pushing it down into the cavities and mounding on top. Drizzle a scant teaspoon of oil over the top of each half.
4. Bake for approximately 20 minutes, or until the topping has browned and the tomatoes are hot but still keep their shape. Serve hot in the baking dish, or move them to a clean platter.

*Do-ahead notes: The tomato halves can be stuffed several hours in advance and refrigerated before baking.*

*Recipe courtesy of Sur La Table Chef Lynne Just*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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