Stewed Tomatoes with Butter Toasted Croutons
From – simplyrecipes.com

Tomatoes:
3 cups cored, peeled, roughly chopped, fresh, ripe tomatoes
2 Tbsp unsalted butter
4 tsp sugar
½ tsp salt
¼ tsp freshly ground pepper
6 basil leaves, chopped

Croutons:
2 to 3 slices crusty French or Italian bread, cut into ¾ inch cubes
1 Tbsp butter
garlic salt

• Put tomatoes, butter, sugar, salt and pepper into a small saucepan.
• Heat to simmer, then reduce heat to medium-low.
• Let simmer for 20 to 30 minutes or until tomatoes are cooked, soft, and the flavors have blended.
• Add chopped basil and add more butter, sugar, salt and pepper if needed for balance.
• Melt 1 Tbsp butter in a small frying pan on medium heat.
• Add the bread cubes, arrange in a single layer on the pan.
• Let gently cook on medium heat so that the bread dries out and gets slightly toasted.
• Turn pieces over to toast other side.
• Cook for about 10 minutes or until the croutons are crunchy dry and slightly toasted.
• Sprinkle with garlic salt. Remove from heat.
• Serve stewed tomatoes with a few croutons on top of each individual serving, and the rest of the croutons available in a small bowl to add as desired.

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