

## **SOUTHERN STEWED TOMATOES**

### **from Michie Tavern, Charlottesville, VA**

Southern Stewed Tomatoes are like no other stewed tomatoes that you've probably ever had, that is unless you are a southerner. That's because most people don't put enough sugar in them. Here's how they are made at Michie Tavern, which is just down the mountain from Monticello, Thomas Jefferson's home. And Michie Tavern makes the best ever Stewed Tomatoes.

3 slices homemade bread, cut in cubes and staled (let sit out for a day or two)  
1 can whole tomatoes (28oz size), with the juice  
1/2 cup sugar  
4 Tbsp butter  
1/2 tsp salt

1. Pre-heat oven to 350 degrees.
2. Spray lightly an oven proof casserole with vegetable oil spray and set aside.
3. Cut the stale bread into cubes and set aside.
4. Put the contents of the canned tomatoes along with the juices into the casserole, breaking up the tomatoes with a fork & knife. Add the sugar and stir. Then add the butter cut in small chunks and salt. Stir in the stale bread cubes - enough to make a thick mixture.
5. Bake uncovered - in a pre-heated 350 degree oven - for 30 to 35 minutes, or until the top is lightly browned & the mixture very thick.

Note: If it seems to be browning too much toward the end of cooking time, lay a piece of foil over the top. The tomatoes should be thickened and absolutely delicious.