
Stuffed Cherry Tomatoes

Brenda Morris Kerrison

Party Recipes from the Charleston Junior League - 1993

48 cheery tomatoes

16 ounces cream cheese, at room temperature

2 tablespoons snipped fresh dill

2 scallions (including some of the tops), minced

1 teaspoon fresh lemon juice

Using a sharp knife, cut the round bottom off of each of the tomatoes so that they will sit firmly on a tray. Working from the stem end of each tomato, use a melon baller to remove the pulp.

Place the tomatoes cavity side down on a wire rack to drain. Place paper towels underneath. Chill.

Place the cream cheese in a medium-size bowl. Add the dill ,scallions and lemon juice. Mix well.

Place the cream cheese mixture in a pastry bag with a star tip. Pipe the filling into the tomato cavities.

Yield: 48 tomatoes

Appetizers

Per Serving (excluding unknown items): 1585 Calories; 158g Fat (88.4% calories from fat); 34g Protein; 13g Carbohydrate; trace Dietary Fiber; 498mg Cholesterol; 1340mg Sodium. Exchanges: 5 Lean Meat; 0 Fruit; 29 Fat.