

## **Cheese-Bacon Stuffed Tomatoes**

4 medium-sized N.C. tomatoes  
12 slices of bacon  
½ c. chopped green bell pepper  
½ c. chopped onion  
6 oz. Shredded cheddar cheese  
2 Tbsp. chopped lettuce  
2 Tbsp. crushed cheese crackers  
4 tsp. butter

Preheat oven to 400 ° F. Cut thin slice from each tomato; scoop out pulp and set aside. Drain tomatoes upside down on a towel. Meanwhile, in a skillet, cook bacon until almost done; drain off fat. Add green pepper and onion; sauté until soft. Remove skillet from heat. Blend in cheeses, lettuce and tomato pulp. Fill each shell with ¼ of mixture. Sprinkle with cracker crumbs, and dot with 1 tsp. butter each. Place in a buttered baking dish, and bake in a hot oven for 25 to 30 minutes.