

42 DEGREES' BEEFSTEAK TOMATO GRATIN

Chef Jim Moffat served these tomatoes this summer with roasted Atlantic cod or halibut and Italian butter beans.

INGREDIENTS:

- 2 large ripe tomatoes
- 2½ tablespoons extra virgin olive oil
- Sea salt and freshly ground pepper to taste
- 2 tablespoons chopped Italian parsley
- 1 tablespoon chopped fresh marjoram
- 2 large garlic cloves, minced

INSTRUCTIONS: Preheat the oven to 450°. Core the tomatoes, then cut them horizontally into four thick slices.

Put ½ tablespoon of olive oil in a baking dish. Arrange top and bottom tomato slices cut-side up in the baking dish. Sea-

son with salt and pepper, then sprinkle with half of the parsley, marjoram and garlic. Drizzle with 1 tablespoon olive oil.

Top with the remaining tomato rounds, then repeat the seasoning and drizzle with the last of the olive oil.

Bake until the tomatoes are soft and beginning to caramelize, 45 minutes or more, basting occasionally with some of the pan juices. Let cool briefly before serving.

Serves 4

PER SERVING: 100 calories, 1 g protein, 5 g carbohydrate, 9 g fat (1 g saturated), 0 cholesterol, 10 mg sodium, 1 g fiber.