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    <h1>Yahoo News:FOOD & DRINK</h1>

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    <h2>Pimento Cheese And Heirloom Tomato Tart With Ritz Cracker Crust</h2>

    <h3><i>This could quite possibly be the best thing you make this summer.</i></h3>

    <h4>By <strong>Kelly Paige</strong></h4>

    <p>What better way to celebrate tomato season than with a recipe highlighting summer's finest offering?<br>Heirloom tomatoes are gorgeous,juicy,come in rainbow of colors and are packed full of delicious flavor.</p>

   <h3><strong>Pimento cheese and Heirloom Tomato Tart with Ritz Cracker Crust</strong></h3>

    <h4><i>Makes 1 (9-inch)tart</i></h4>

    <h4><strong>Ingredients:</strong></h4>

    <ul>

        <li>2 sleeves Ritz Cracker(about 7.5ounces or 1 3/4 cups crushed crackers)</li>

        <li>1/2cups grated parmesan cheese</li>

        <li>10 tablespoons butter,melted</li>

    </ul>

    <h4><strong>Directions:</strong></h4>

    <ul>

        <li>Preheat oven to 350 degrees Fahrenheit.</li>

        <li>Add crackers to bowl of processor.Process until crackers are a fine crumb.Add Parmesan cheese,melted butter and 1/2 teaspoon kosher salt.Process until evenly combined and Mixture holds<br>together when pressed between fingers.If it doesn't hold together, add an additional tablespoon of melted butter.</li>

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