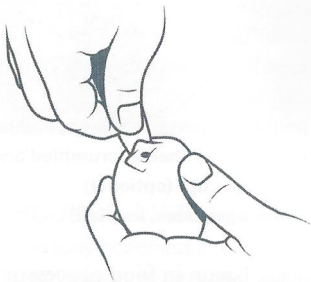
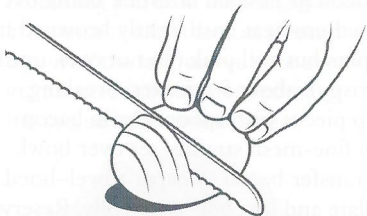


# Prepping the Tomatoes



Using paring knife (see our favorite model on page 30), remove core.



Using serrated knife, cut  $\frac{1}{4}$ -inch-thick slice from 1 long side of each tomato. Turn tomatoes onto cut sides so they sit flat, then slice crosswise at  $\frac{1}{4}$ -inch intervals, leaving bottom  $\frac{1}{4}$  inch intact.



## HASSELBACK TOMATOES

*Serves 4 to 6*

For the best results, we recommend buying ripe tomatoes of similar weight and size. We developed this recipe with tomatoes that averaged 3 ounces in weight and 2½ inches in length.

- 8 ripe plum tomatoes, cored**
- 7 ounces Gruyère cheese, shredded (1¾ cups)**
- 1½ cups fresh basil leaves**
- 6 tablespoons extra-virgin olive oil**
- ¼ cup panko bread crumbs**
- 1 garlic clove, minced**
- Salt and pepper**

- 1.** Line rimmed baking sheet with aluminum foil and set wire rack in sheet. Using serrated knife, cut ¼-inch-thick slice from 1 long side of each tomato. Turn tomatoes onto cut sides so they sit flat, then slice crosswise at ¼-inch intervals, leaving bottom ¼ inch of each tomato intact.
- 2.** Process ¾ cup Gruyère, basil, oil, panko, garlic, ½ teaspoon salt, and ½ teaspoon pepper in food processor until smooth, scraping down sides of bowl as needed, about 10 seconds.
- 3.** Adjust oven rack 6 inches from broiler element and heat broiler. Combine ¾ teaspoon salt and ¾ teaspoon pepper in bowl. Carefully open tomato slices and sprinkle with salt-pepper mixture. Using small spoon, spread basil mixture evenly between tomato slices (about 2 tablespoons per tomato).
- 4.** Arrange tomatoes on prepared wire rack. Sprinkle remaining 1 cup Gruyère over tomatoes. Broil until cheese is golden brown, about 5 minutes. Serve.