

Cherry Tomato Salad (from Cooks.com)

1/2 lb bacon or 1 1/2 tbsp Hormel bacon bits
2 pints cherry tomatoes, halved
1 large cucumber, peeled and diced
1 bunch green onions, chopped
1-2 tsp black pepper
1 tsp sweet basil
1/4 c. red wine vinegar
1/3 c. salad oil

Cook bacon until crisp (if using). Drain and chop. Combine bacon, tomatoes, cucumber, and onions. Sprinkle with garlic salt, pepper and basil. Mix well and chill. Combine vinegar and oil. Shake well. Pour over salad and toss. Serves 6-8.

Stuffed Cherry Tomatoes (from Cooks.com)

2 cartons cherry tomatoes
1 lb. bacon, fried and crumbled
1/2 c. mayonnaise
1 med. onion, finely chopped

Wash cherry tomatoes, slice off tops, scoop out seeds and put aside. Blend remaining ingredients and stuff into tomatoes. Serve chilled or at room temperature.

Green Beans and Cherry Tomatoes (from Cooks.com)

1 1/2 lbs. fresh green beans
1 stick of butter
3/4 tsp garlic salt
1 tbsp sugar
1/2 tsp basil
Salt and pepper to taste
1/2 pint cherry tomatoes

Cook beans in water until tender; drain. In frying pan, melt butter. Add garlic salt, sugar, basil, salt, and pepper. Swish cherry tomatoes around until barely soft and heated but not squishy. Add to beans and mix well.