
Tomato Bread (Hot)

Vernon's Restaurant - Pittsburgh, PA
Pittsburgh Chef's Cook Book - 1989

Servings: 4

4 small French rolls, cut in half lengthwise
1/2 cup garlic butter, softened
16 1/4-inch-slices tomato
2 tablespoons + 2 teaspoons Parmesan Cheese Mixture
3 cups Mozzarella cheese, sliced 1/16 inch thick
PARMESAN CHEESE MIXTURE
1/2 cup Parmesan cheese, grated
1/2 teaspoon oregano
1/2 teaspoon thyme
1 teaspoon Krazy salt

Make the Parmesan Cheese Mixture: in a bowl, mix the Parmesan cheese, oregano, thyme and Krazy salt. Mix until well blended.

Prepare the Tomato Bread: Spread each half of roll with 1/2 ounce of garlic butter.

Place two tomato slices on each half-roll.

Sprinkle one teaspoon of the Parmesan Cheese Mixture over the tomato.

Place half of the rolls (two halves per serving) on a baking tray. Place the tray in a 350 degree oven for 10 to 12 minutes or until the cheese melts and starts to brown slightly.

Appetizers

Per Serving (excluding unknown items): 526 Calories; 27g Fat (45.1% calories from fat); 30g Protein; 45g Carbohydrate; 7g Dietary Fiber; 84mg Cholesterol; 815mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 4 1/2 Vegetable; 3 Fat.