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# Tangy Tomatoes

Karen Powers Arterburn

Party Recipes from the Charleston Junior League - 1993

Servings: 18

*A preparation tip - drain the tomatoes upside down on a paper towel after the pulp has been removed.*

**1/2 cup ham, finely chopped**

**1/4 cup Roquefort cheese, crumbled**

**1/4 cup sour cream**

**1/4 teaspoon fresh lemon juice**

**dash freshly ground pepper**

**36 cherry tomatoes**

In a small bowl, combine the ham, cheese, sour cream, lemon juice and pepper.

Cut the tops from the tomatoes. Scoop out most of the pulp, reserving for another use.

Spoon 1/2 teaspoon of the ham and cheese mixture into each tomato shell.

Serve chilled.

## **Appetizers**

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*Per Serving (excluding unknown items): 27 Calories; 2g Fat (53.4% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 82mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 0 Fat.*