

---

# Cherry Tomato Hors D'Oeuvres

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**24 cherry tomatoes**  
**1 package (8 ounce) cream cheese, softened**  
**2 tablespoons ketchup**  
**1 tablespoon lemon juice**  
**1 tablespoon horseradish**  
**1 tablespoon light cream**  
**1/4 teaspoon paprika**  
**parsley**  
**watercress**

Wash the tomatoes. Dry on paper towels. Cut a slice from each stem end.

In a bowl, combine the cream cheese, ketchup, lemon juice, horseradish, cream and paprika. Mix well.

Press the cheese mixture through a pastry bag with a NO. 6 star tip, making rosettes on each tomato. Decorate each with parsely.

Arrange on a watercress bed. Sprinkle with lemon juice.

Refrigerate for 30 minutes before serving.

Yield: 24 pieces

## **Appetizers**

---

*Per Serving (excluding unknown items): 968 Calories; 85g Fat (76.4% calories from fat); 22g Protein; 37g Carbohydrate; 5g Dietary Fiber; 264mg Cholesterol; 1102mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 3 1/2 Vegetable; 0 Fruit; 15 1/2 Fat; 1/2 Other Carbohydrates.*