Corn and Tomatoes

Dana Bartlett Gourmet Eating in South Carolina - (1985)

2 large cans tomatoes

1 large can niblet corn (can also use frozen)

1 teaspoon sugar 3 - 4 slices bread

pinch oregano

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In a bowl, mash the tomatoes.

Place the corn in a saucepan. Heat thoroughly. Reduce heat and simmer.

Place the tomatoes in a saucepan.

Tear the bread into chunks. Add the bread, sugar and oregano to the tomatoes. Simmer gently for about 30 minutes.

Drain the corn. Place the corn in a serving bowl or individual serving dishes. Spoon the tomato mixture over the corn.

Per Serving (excluding unknown items): 869 Calories; 12g Fat (12.0% calories from fat); 27g Protein; 164g Carbohydrate; 10g Dietary Fiber; 3mg Cholesterol; 1636mg Sodium. Exchanges: 9 1/2 Grain(Starch); 2 Vegetable; 2 1/2 Fat; 1/2 Other Carbohydrates.

Side Dishes

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Calories (kcal):	869	Vitamin B6 (mg):	.3mg
% Calories from Fat:	12.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	75.7%	Thiamin B1 (mg):	1.5mg
% Calories from Protein:	12.3%	Riboflavin B2 (mg):	1.1mg
Total Fat (g):	12g	Folacin (mcg):	139mcg
Saturated Fat (g):	3g	Niacin (mg): Caffeine (mg): Alcohol (kcal):	13mg
Monounsaturated Fat (g):	5g		0mg 0
Polyunsaturated Fat (g):	2g	% Pofuso:	n n%
Cholesterol (mg):	3mg		

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Carbohydrate (g):	164g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):	10g 27g 1636mg 903mg	Grain (Starch): 9 1/2 Lean Meat: 0 Vegetable: 2
Calcium (mg): Iron (mg):	336mg 10mg	Fruit: 0 Non-Fat Milk: 0 Fat: 2 1/2 Other Carbohydrates: 1/2
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	2mg 47mg 1533IU 152 1/2RE	

Nutrition Facts

Amount Per Serving			
Calories 869	Calories from Fat: 105		
	% Daily Values*		
Total Fat 12g	18%		
Saturated Fat 3g	13%		
Cholesterol 3mg	1%		
Sodium 1636mg	68%		
Total Carbohydrates 164g	55%		
Dietary Fiber 10g	38%		
Protein 27g			
Vitamin A	31%		
Vitamin C	78%		
Calcium	34%		
Iron	56%		

^{*} Percent Daily Values are based on a 2000 calorie diet.