Scalloped Tomatoes

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

1/2 cup onion, chopped
1/4 cup butter
3 slices (2 1/2 cups) bread, coarsely crumbled
6 medium (3 1/2 cups) tomatoes, peeled and sliced
salt
pepper
sugar

Preheat oven to 350 degrees.

Cook onion in butter until tender but not brown; stir in bread crumbs. In a 1-quart casserole, layer half the tomatoes; sprinkle with salt, pepper and sugar. Cover with half the crumb mixture. Repeat layers.

Bake, uncovered, for 30 minutes.

Per Serving (excluding unknown items): 132 Calories; 9g Fat (55.6% calories from fat); 2g Protein; 13g Carbohydrate; 2g Dietary Fiber; 21mg Cholesterol; 157mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Vegetable; 1 1/2 Fat.