

# BROILED DEVILED TOMATOES



3 garlic cloves, mashed to a pasate

1 T Dijon-style mustard

1/2 t dry mustard

2 T olive oil

4 small tomatoes, halved crosswise

In a bowl combine the garlic, the Dijon-style mustard, the dry mustard and salt and pepper to taste and add the oil, drop by drop, stirring. Put the tomatoes in a buttered gratin dish, sprinkle them with the salt and pepper and spread them with the mustard mixture. Broil the tomatoes under a preheated broiler about 3 inches from the heat for 1 minute or until the tops are bubbly and golden.

Serves 4.