

Stewed Tomatoes

**28 OZ. CAN WHOLE TOMATOES
(OR 3 FRESH TOMATOES)
1 MEDIUM ONION, CHOPPED.
1 CUP CHICKEN OR BEEF BROTH
2 TSP. SUGAR
3 TBSP. BELL PEPPER, FINELY CHOPPED.
1/2 TSP. SALT (IF TOMATOES ARE NOT SALTED)
1/2 TSP. BLACK PEPPER
2 SLICES OF BREAD, CUBED AND TOASTED
3 TBSP. SALTED BUTTER**

Put bell peppers and onions in a medium saucepan with butter and cook until soft. Chop the tomatoes into cubes (canned or fresh) and place in the saucepan. Add remaining ingredients (minus the bread). Simmer on low for 15 minutes. Place the bread in your serving bowl and spoon the hot tomatoes over the bread before serving.

OPTIONAL: If you do not want the skins on the tomatoes, you will need to blanch them first: Bring a pot of water to a boil. Cut a crisscross, small slit on the stem side of tomatoes. Drop tomatoes in boiling water for a few seconds until you see skin peel back from the slits. Take a slotted spoon and remove the tomatoes and pull off the skins. There is no need to dip them in a cold bath to stop cooking because you are making a dish with them.