



Green Tomatoes with Sour Cream and Havarti

INGREDIENTS:

1 lb Green tomatoes, (up to 1 1/2)
Flour for dredging
2 tbl Butter
3/4 cup Sour cream
1 tsp Dried dill weed
1/2 cup Grated Havarti cheese

DIRECTIONS:

Cut tomatoes into thick slices, dredge lightly in flour, and sauté in the butter, in a pan with an oven proof handle, turning as needed until tender.

Stir in the sour cream and dill and heat gently. Strew the Havarti over top, then pop under the broiler for a few minutes until it's bubbly.

Makes
4 to 6 servings.

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