

spicy corn-stuffed tomato salad

6 small ripe tomatoes  
1/2 c. creamy buttermilk  
dressing  
2 T. snipped parsley  
1/4 t. pepper  
dash ground red pepper

2 c. cooked corn kernels  
1/2 c. shredded jack cheese  
1/4 c. chopped green pepper  
1/4 c. chopped cucumber  
1/4 c. chopped onion

lettuce leaves Place tomatoes stem end down on cutting surface. Cut into 4 to 6 wedges not quite to stem end. Spread apart slightly, sprinkle with salt, cover and chill. Combine dressing, parsley, pepper and red pepper. Combine vegetables and cheese in another bowl and add dressing mixture. Cover and chill. Serve on plates with lettuce. Makes 6 servings.

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