



*Cherry Tomatoes stuffed
with Smoked Salmon*
By Nancy Boggio

You will need:

*2 bags of cherry tomatoes (the ones on "the vine")
4 oz. smoked salmon (in the deli section)
8 oz. Light cream cheese
1 box of **fresh** chives from the produce dept.
About 2 Tbsp. **fresh** squeezed lemon juice
1 1/2 tsps. (approx.) Worcestershire sauce
Fresh ground pepper to taste garlic salt (or powder*)to taste
Fresh parsley*

*First , I clean the cherry tomatoes and then prepare them for stuffing. I take off the **stems** (only!) and then I cut off the **BOTTOMS** of the cherry tomato leaving the place where I took the stem off **in tacked** why, you asked!!! If you do this ,the cherry tomatoes will not readily roll around on the plate when you are ready to stuff them!!!! My husband, Bob and I discovered this while preparing this the second time around!!! Trust me!, it works and is much better than chasing them all around the room!!! Gigggle! I use a melon baller to scrape out the veins and seeds inside and then I turn the tomatoes upside down on a clean paper towel to "drain".*

*Now for the stuffing! Put the salmon (cut into small bits), the light cream cheese, the chives (cut into about 1/4" sections with kitchen shears), the lemon juice and the Worcestershire sauce into a food processor and blend till **just** blended. Add pepper and garlic salt to taste (*be careful with the salt as the salmon is pretty salty you might want to use garlic powder if you find it already has enough salt for you.)*

*Now for the assembly, place the cherry tomatoes on a plate and put the fresh parsley around them. Then load a pastry bag with a large tip in it with the salmon mixture. Now fill each of the tomatoes! I sprinkle these with a bit of parsley and paprika for color and put them into the refrigerator covered till time to serve. **Makes enough for about 6-8.** You could set the tomatoes in the shape of a wreath! and add a green pepper bow! (Whoooooh! Watch out Martha Stewart here I come!) Have fun and have a wonderful Holiday Season!*