



Tomato Crumble

2 onions, finely chopped
4oz grated cheddar cheese
1lb tomatoes, peeled and sliced
2 eggs
2oz margarine
4oz breadcrumbs
salt & pepper
8 tbsp milk

Add the onion to melted margarine and fry until golden brown. Remove from the heat and stir in the cheese and breadcrumbs. Put a layer of the mixture into a greased ovenproof dish. Cover with tomatoes. Season with salt and pepper. Continue in layers, finally topping with cheese and breadcrumbs. Beat the eggs, add milk and pour over. Bake at 6/400 F/200C for 25 minutes.

Acknowledgement: Pauline Husband's recipe, via Dot Halfhide