



VEGETABLE DINNER MAN STYLE

- 1 Day Old Loaf Unsliced Bread
- 1/3 Cup Butter
- 1/4 Teaspoon Garlic Salt
- 8 Large Tomatoes
- 1 Package Macaroni and Cheese Dinner Salt
- 1/2 Cup Diced Sharp Cheese
- 1/2 Cup Buttered Crumbs
- 1/4 Cup Grated Sharp Cheese
- 1 Bunch Small Carrots, Scrapped
- 1 1/2 Pounds Wash, Sliced Zucchini
- 1 Ear Corn, Cooked
- 1/4 Cup Butter
- Fresh Dill, Chives or Parsley

DIRECTIONS

1. Trim crusts from bread.
2. Cut loaf partway through into 1 1/2" crosswise slices, then lengthwise through the middle.
3. Cream 1/3 cup butter with garlic salt.
4. Spread over cut bread surfaces, top and sides of loaf.
5. Cut 1/4 inch slice from top of each tomato, scoop out pulp.
6. Invert tomatoes and refrigerate.
7. Heat oven to 375 degrees.
8. Cook macaroni dinner according to package directions.
9. Sprinkle inside of tomatoes with salt.
10. Fill with alternating layers of macaroni dinner and diced cheese.
11. Sprinkle crumbs, then grated cheese on top.
12. Bake tomatoes in a shallow pan with the bread loaf for 20 minutes.
13. Cook carrots in boiling water with salt, covered for 20 to 30 minutes.
14. Cook zucchini in boiling salted water for 15 minutes.
15. Cut corn from the cob and toss with zucchini and carrots.
16. Add butter to vegetables, toss to coat.
17. Arrange vegetables, tomatoes and bread on a plate.
18. Sprinkle fresh dill over top.