

RECIPE OF THE WEEK

Bacon n' Tomatoes

This is a late summer and fall treat that my neighbour Val makes - and I can't get enough of it. I was so excited this year when I had enough tomatoes to indulge, made extra special by a tiny packet of home-cured bacon I made last fall tucked away in the freezer for just such an occasion. Sheer gastronomic bliss has never been easier!

Ingredients

A big bowl of firm, ripe tomatoes
2 slices bacon

Fry up bacon until crispy. Remove from pan. Chop tomatoes coarsely and add to hot pan, stewing until mushy. Chop the bacon into small chunks and add back in, then ladle into bowls. Eat like the best tomato soup you've ever had. To go really over the top, serve with a wedge of dense crusty bread smeared with goat cheese.

