

## Corn-Stuffed Tomatoes With Wisconsin Muenster Cheese

Servings: 6

### Ingredients:

6 medium tomatoes  
1 tablespoon butter  
1/4 cup sliced green onions  
1/3 cup diced green pepper  
2 1/2 cups fresh corn kernels (4-5 ears), cut from the cob  
2 tablespoons water  
1 tablespoon fresh thyme leaves, or 1/4 teaspoon dried thyme  
6 slices chopped cooked bacon  
2 tablespoons mayonnaise  
1 1/2 cups shredded Wisconsin Muenster cheese

### Cooking Directions:

Slice the tops from the tomatoes. Carefully scoop out the pulp, leaving a shell. A serrated grapefruit spoon or melon baller works well for this. Turn the tomatoes upside down and drain on paper toweling.

Preheat oven to 400°F. Lightly grease a pizza pan or other baking sheet. Set aside.

Heat the butter in a 9-or 10-inch skillet. Add green onions and sauté over a medium heat about 3 minutes. Add green pepper and sauté 2-3 minutes longer. Add the corn kernels, water and thyme. Bring to a boil. Cover and cook at a gentle boil until the corn is tender, about 5-7 minutes. Remove from heat. Stir in bacon pieces and mayonnaise. Fill each tomato with 1/6 of the mixture. Bake for 10-15 minutes, until the tomatoes are almost cooked, but still hold their shape. Remove from oven and top each tomato with 1/4 cup of the Muenster. Bake 3-5 minutes, until the cheese melts. Or, place the cheese-topped tomatoes under a hot broiler. Broil just until cheese melts and slightly browns.



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