

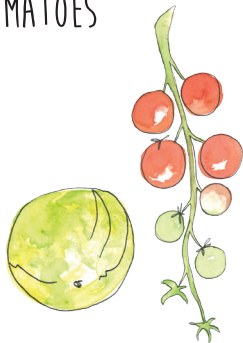
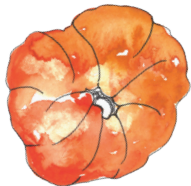


## FARM FRESH IN AUGUST

### BISON & EGG STUFFED TOMATOES

#### INGREDIENTS:

- 4 farm fresh large round tomatoes
- 1 small onion
- 1 clove garlic
- 1 tbsp olive oil
- 1/2 lb bison steak, thinly sliced
- 4 farm fresh eggs
- 1 tsp fresh basil, chopped
- 2 tsp fresh oregano, chopped
- 1 pinch salt
- optional: 1/4 cup goat cheese or feta cheese



## INSTRUCTIONS:

1. Preheat oven to 400°F.
2. Slice top off tomatoes and scoop out seeds. Bake tomatoes 5–6 minutes, till slightly soft. Remove from oven and pour out any liquid inside the tomatoes.
3. Sauté onion and garlic in olive oil until soft. Reduce heat and add chopped bison steak along with oregano, basil and salt. Sauté for five minutes or less until bison is medium to medium rare. Add salt and pepper to taste.
5. Poach or fry four eggs to your liking.
6. Spoon bison meat evenly into the four tomatoes. Press meat down to fill the tomato. Leave about 1/2 inch of space on top and add the fresh egg. Add optional sprinkle of fresh goat cheese or feta cheese. Serve and enjoy!

Serves 4

