

Stuffed Cherry Tomatoes

24-26 Cherry Tomatoes

1 – 8 oz pkg. Cream cheese, softened

1 T snipped fresh or 1 t dried chives

1 T milk

¼ t dried basil, crushed

¼ t black pepper

1/8 t garlic powder

Slice a thin layer off the top of each tomato. Using a small spoon, carefully scoop out and discard pulp. Invert tomatoes; drain on paper towels.

For filling:

In a small bowl combine cream cheese chives, milk, basil, pepper and garlic powder. Beat until smooth. Spoon or pipe the filling into tomatoes. Serve immediately or chill up to 8 hours.