

Candied Bacon Elevated Stuffed Tomatoes Boursin Brilliance: A Gourmet Delight

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OVEN
375°F

TIME
20-25 min

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INGREDIENTS

6 large tomatoes (ripe but firm, like beefsteak or large Roma)
1 pound thick-cut bacon
1/2 cup brown sugar
8 oz Boursin cheese (Garlic & Fine Herbs flavor is perfect)
1/4 cup chopped fresh herbs (such as parsley, chives, and basil, or a mix of your favorites)
Salt and pepper to taste

DIRECTIONS

- 1. Prepare the : Tomatoes:** Preheat your oven to 375°F (190°C). Wash the 6 large tomatoes. Carefully slice off the top 1/4 to 1/2 inch of each tomato (the stem end). Using a spoon, gently scoop out the seeds and most of the inner flesh, leaving a sturdy shell with about 1/4 inch of flesh. Be careful not to pierce the bottom. Place the hollowed tomatoes on a baking sheet lined with parchment paper. Lightly sprinkle the inside of each tomato shell with a little salt and pepper.
- 2. Cook the : Bacon:** In a large skillet, cook the thick-cut bacon over medium heat until it's crispy. Remove the bacon from the skillet and let it cool on a paper towel-lined plate to drain excess grease. Once cooled, chop the bacon into small pieces.
- 3. Candied : Bacon Filling:** In a small bowl, combine the brown sugar and the chopped crispy bacon. Mix thoroughly so the bacon pieces are coated with the brown sugar.
- 4. Stuff and : Bake Tomatoes:** Evenly fill each hollowed tomato with the bacon and brown sugar mixture. Don't overfill, but make sure they're generously stuffed.
- 5. Place the stuffed tomatoes in the preheated oven and bake for 20-25 minutes, or until the tomatoes are tender but still hold their shape. The bacon mixture inside will warm and the brown sugar will melt slightly.**
- 6. Prepare the : Boursin Mixture:** While the tomatoes are baking, in a separate small bowl, gently mix the 8 oz Boursin cheese with the 1/4 cup of chopped fresh herbs. Add a pinch of salt and pepper to taste. Stir until well combined and creamy.

7. **Finish and Serve:** Remove the baked tomatoes from the oven. Immediately, top each warm tomato with a generous dollop of the Boursin cheese mixture. The warmth of the tomato will slightly soften the Boursin, creating a beautiful "cascade."
8. **Serve the :** Candied Bacon Elevated Stuffed Tomatoes Boursin Brilliance hot as a delicious and elevated appetizer or side dish. Enjoy this incredible combination of flavors!

SWAPS & NOTES

Tomatoes: Use ripe, firm tomatoes that are large enough to hold the stuffing.

Roma tomatoes work well if you're making individual servings, or larger beefsteaks for a heartier portion.

Bacon: Thick-cut bacon is ideal as it provides a good "meatiness" when candied.

Regular bacon will work too, just adjust cooking times.

TIPS FOR SUCCESS

Choose Firm Tomatoes: Ripe but firm tomatoes are essential.

Overripe tomatoes will become too mushy when baked.

Don't Overbake Tomatoes: You want them tender but not collapsing.

Crispy Bacon: The texture of crispy bacon is crucial against the soft tomato and creamy cheese.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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