

# Cooking Corner Tips To Help You

## Winning Recipes From The Best Of Bridge

(NAPSA)—Easy does it! That's the philosophy behind the successful cookbook series known as *The Best of Bridge*.

The idea behind these cookbooks is to create simple recipes that produce gourmet results.

The series began in 1975 when eight close-knit friends and bridge partners decided to self-publish a cookbook to raise money for a trip.

Since then, the authors have published eight books and run a multi-million dollar business. They aren't chefs, home economists or trained food professionals—but they all know what it's like to be short on time and yet want to set a delicious meal on the table.

The recipe for this series' success is that reading these cookbooks is like looking into a friend's recipe box. The ingredients are easy to find and the recipes have been kitchen-tested. Refreshing humor is found throughout each book.

The latest title in this series is *Winners: More Recipes From The Best of Bridge*. As a timely, one-line joke in the book states, "If a woman's place is in the home; she should go there directly after work." When she (or he) gets there she may want to prepare this delicious recipe for Tomatoes Florentine, which can make a wonderful light meal with bread or a mouthwatering accompaniment to marinated lamb and scalloped potatoes.



**Tomatoes Florentine is easy to prepare and is a simple way to make quite an impression.**

### Tomatoes Florentine

- 6 fairly firm tomatoes (not a chorus line!)**
- 1-12 oz. (360 g) package frozen chopped spinach**
- 1 tbsp. (15 ml) instant minced onion**
- 1 tsp. (5 ml) garlic salt**
- 1 tsp. (5 ml) oregano**
- Dash of nutmeg**
- 1 cup (250 ml) grated cheese (Velveeta or cheddar, Parmesan cheese)**

**Slice top off tomatoes and scoop out insides. Chop and drain the pulp. Heat the spinach without water and drain well. Combine spinach, pulp, onion, spices and grated cheese. Fill tomatoes and top with Parmesan. Bake at 350°F (180°C) for 20 to 30 minutes. Serves six.**

For more information, call toll-free: 1-866-574-6873, Ext. 507 or visit [www.stewarthousepub.com](http://www.stewarthousepub.com).