

**FRESH TOMATO AND BASIL FRITATA**  
**SERVES 6-8**

- 8 OUNCES SHARP CHEDDAR CHEESE, GRATED.
- 1 TABLESPOON FLOUR.
- 4 OZS. MONTEREY JACK CHEESE, GRATED.
- ½ CUP HALF AND HALF.
- 6 EGGS, BEATEN.
- 1 TABLESPOON WORCESTERSHIRE SAUCE.
- 1 MEDIUM TOMATO, CHOPPED.
- 3 TABLESPOONS FRESH BASIL, CHOPPED.

PREHEAT OVEN TO 350. TOSS GRATED CHEDDAR WITH FLOUR. PLACE IN UNGREASED CASSEROLE (8 “ SQUARE, OR A PIE PLATE). SPRINKLE GRATED JACK CHEESE . COMBINE HALF AND HALF AND EGGS, ADD WORCESTERSIRE SAUCE, MIX WELL AND POUR OVER CHEESES. SPRINLE CHOPPED TOMATO AND BASIL OVER EGG MIXTURE AND BAKE FOR 35-40 MINUTES. CAN BE PREPARED 24 HOURS IN ADVANCE OF BAKING.