

Stewed Tomatoes Gobbledygook

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This is what we called Gobbledygook when we were kids Its actually a Southern version of very sweet stewed tomatoes It isnt the most attractive dish in the world but its delicious Dont try making this with fresh tomatoes It wont work And you really do need that much sugar in there

Ingredients

- - 1 (28 ounce) can whole peeled tomatoes
- with liquid - 3 slices stale bread
- torn into pieces - ? cup white sugar - ¼ cup butter
- melted - 1 pinch salt - 1 teaspoon black pepper

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart baking dish. Stir the tomatoes
2. bread
3. sugar
4. butter
5. salt
6. and pepper in a bowl; pour into the prepared dish. Bake until hot and the tomatoes are tender
7. about 45 minutes.