Recipe *Opera-in-the-Park Raspberry Bars*

Ingredients

CRUMB LAYERS

1 1/2 cups old-fashioned oatmeal

1 cup brown sugar

1 cup butter (2 sticks)

1 1/2 cups flour

1 tsp. baking soda

FILLING - 1/3 cup oatmeal

3 1/2 cups raspberries

1 1/2 cups sugar

2 tbsp. cornstarch

1 tsp. pure vanilla extract

1/2 tsp. cinnamon

Directions

1. Preheat oven to 350 degrees.

2. In a mixing bowl, combine ingredients for the crumb layers. Mix until crumbly. Press about 2/3 of the mixture into the bottom of a greased 9x13 pan and set aside.

3. Combine filling ingredients in a saucepan and bring to a boil, stirring occasionally. Remove from heat and let cool until slightly warm. Spread over the bottom layer on the pan.

4. Top with the remaining crumb mixture.

5. Bake at 350 degrees until the topping is golden and the raspberry filling is bubbling - approx. 40 mins.

Recipe *Stuffed Tomato with Mozarella*

Ingredients

4 large tomatoes

8 ounces fresh mozarella

1 cup fresh bread crumbs

1/4 cup basil, chopped

Directions

1. Cut a 1/4 inch slice from the stem end of the tomatoes and scoop out the insides.

2. Chop the pulp and mix it with the mozzarella, bread crumbs, 3 tbsp. chopped basil and 2 tbsp. of the olive oil.

3. Stuff the tomatoes and replace the reserved slices, drizzle with remaining olive oil and roast in a greased roasting pan at 450 degrees for 30 minutes. Garnish with remaining basil.