

Cherry Tomatoes Tossed in Butter and Herbs

For 12 people

About 70 red firm cherry tomatoes

4 Tb or more butter

6 Tb fresh green herbs, such as parsley, chives, tarragon, and chervil, mixed salt and pepper

A handful at a time, drop tomatoes into a saucepan of boiling water and boil 3 or 4 seconds, just enough to loosen the skins. With a small sharp-pointed knife, cut around each stem to remove it, and slip off the skin.

May be done several hours in advance; place tomatoes in one layer in a glass or enamel plate, cover, and refrigerate.

Just before serving, heat the butter to bubbling in the frying pan, turn in the tomatoes, and roll over heat (shaking and twirling pan by its handle) with the herbs and seasonings just until warmed through. Serve at once.