

Dale's

Southern Grill "A SOUTHERN EXPERIENCE..."

Rachel's Grilled Tomatoes

July is the time of year when tomatoes start coming full steam into season. My daughter Rachel planted a full garden but the tomatoes won out... beating out and crowding out the other vegetables hands down. After all this rain we've had we now have more tomatoes than we know what to do with...I love fresh vine ripe tomatoes...God is good!

As we were cooking out hamburgers and hot dogs the other night... I thought why not throw a few tomato halves on the grill? Simply cut it in half... season with some olive oil... salt and pepper... maybe a little fresh basil...the tomatoes were delicious! If anyone has some recipe ideas for tomatoes please let me know...

Recipe:

Preheat your grill on high heat for direct grilling. Season the tomatoes with salt and pepper. Brush the cut side of the tomatoes with olive oil. Brush the grill grate or grill pan with olive oil. Place the tomatoes, cut side down on the grill surface. Cover the grill and let cook for about 4 minutes. (Check after 2 minutes.) Use a metal spatula to lift tomatoes off of the grill for serving.
