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Sherried Tomato Recipe

Ingredients (for each tomato half)

- 1 Tablespoon (Tbsp) sherry
- 1 ripe tomato sliced in half
- 1/8 teaspoon (tsp) pepper
- 1/8 teaspoon Cherchies® Lem 'n Dill Seasoning or Cherchies® Basil Pizzazz
- 1 Tablespoon (Tbsp) mayonnaise
- 1 Tablespoon (Tbsp) Feta cheese, crumbled

Preparation

1. Remove stem from the tomato and cut in half (Tip: slice a little off the bottom of the tomato, so it lays flat when cooking). Place cut-side up on a cookie sheet. Pierce tomato with a fork and sprinkle with sherry and pepper.

2. Broil tomatoes for 2 to 3 minutes.

3. In a small bowl combine Cherchies Lem 'n Dill Seasoning, (or Basil Pizzazz) mayonnaise, and feta cheese. Spoon dill mixture over tomato halves.

4. Broil tomatoes an additional 2 to 3 minutes or until slightly browned. Serve hot. Serves 1 (I doubled this recipe for the pictures).

5. Now you know yet another way to use up your tomatoes from your garden. Enjoy!