

Grilled Cilantro Tomatoes

2 tablespoons balsamic vinegar

2 tablespoons extra virgin olive oil

2 tablespoons chopped fresh cilantro, divided

Salt & Pepper

2 large tomatoes

Vegetable oil for grilling

Combine vinegar, olive oil, 1 tablespoon cilantro and salt and pepper. Split tomatoes around their equators (not through the stem end) and pour marinade into tomato halves.

Heat grill to medium. When it is hot, brush grate with vegetable oil. Lay tomatoes cut side down and grill for a few minutes, until the edges start to crisp. With tongs, turn them over and move to a clean area of the grill. Let them cook for a few minutes.

Then remove tomatoes to a plate and sprinkle with remaining cilantro. Serve immediately or refrigerate.

Makes 4 servings

Now I think the longer they cook the softer and sweeter the tomatoes will get. The skin will peel off. What ever you do, don't over-cook them. They will fall apart. After you sear the cut part and you flip the tomatoes, spoon on any left over oil mixture.

You can also make them in a large skillet stovetop. The best part about this is all those juices build up in the pan and can be poured over the tomatoes once they are plated. Serve hot or cold.