

MORTON & BASSETT SPICES®

Grilled Heirloom Tomatoes



- 2 tablespoons olive oil
- ½ teaspoon Morton & Bassett Sumac
- ½ teaspoon Morton & Bassett Oregano
- ½ teaspoon Morton & Bassett Thyme
- ½ teaspoon Morton & Bassett Basil
- ½ teaspoon Morton & Bassett Lemon Pepper
- ½ teaspoon salt
- 5-6 heirloom tomatoes

Preheat the grill to medium high heat. In a small bowl, combine olive oil, M&B Sumac, M&B Oregano, M&B Thyme, M&B Basil, M&B Lemon Pepper, and salt. Mix to fully combine. Slice heirloom tomatoes about ¼ inch thick. Drizzle each slice with herbed oil. Lay each tomato slice on the grill, let sit for 4-6 minutes. Gently flip, and grill for 2-3 more minutes, then remove from the grill. Enjoy alone, or on top of pastas, pizzas, salads, and more!

Servings: 6 | Time: 15 minutes



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