

Grilled Tomatoes Stuffed With Goat Cheese & Sage



Ingredients

2 tablespoons olive oil
4 tablespoons chopped fresh sage (about 1 ounce), divided
1/2 cup soft fresh goat cheese
2 teaspoonsh sliced green onions
1 shallot, minced
1/4 teaspoon salt
4 medium heirloom tomatoes

Preparation

Heat oil in medium skillet over medium-high heat. Add 3 table-
spoons fresh sage and fry 30 seconds. Using slotted spoon,
transfer fried sage to paper towel.

Combine cheese, onions, shallot, salt, and remaining 1 table-
spoon fresh sage in bowl. Season with pepper. Using a sharp
knife, remove the top and core of each tomato. Divide cheese
mixture among tomatoes; top with fried sage.

Prepare barbecue (medium-high heat). Place tomatoes on grill
rack; cover barbecue with lid. Cook until tomatoes are soft,
about 5 minutes.

Bon Appétit, July 2004

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at the Prairie Crossing Farm
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