

Grilled Tomatoes with Lemon and Basil

- 4 ripe tomatoes
- 1 teaspoon freshly ground black pepper
- 1 teaspoon olive oil
- 2 tablespoon fresh lemon juice
- 1/4 cup chopped fresh basil or parsley or both
- 2 teaspoon finely chopped garlic
- 1/8 teaspoon Worcestershire sauce
- 1/8 teaspoon hot red pepper sauce.

Tomatoes do best above a medium-hot fire. If you're cooking other items that need a hot fire, place the tomatoes around the edges of the grill grid, where the fire isn't as hot.

Cut tomatoes into quarters. Sprinkle with pepper. Grill over a medium-hot fire, turning occasionally for 2 minutes, or until slightly soft and browned.

Combine tomatoes, oil, lemon juice, basil, garlic, Worcestershire sauce and red pepper sauce in a medium bowl. Toss gently and serve warm. Makes 4 servings.