

GRIDDLED TOMATOES- Aussie Rules Style!

Ingredients

*2 Large Slicer Tomatoes-
not too ripe*

*1-2 teaspoons East
Nashville Spice Blend,
Hot or Original*

1 Tablespoon Blended Oil

Hepp's Aussie Flake Salt

Directions

Slice Tomatoes in half across the middle and slice a thin piece off the bottom so it sits flat and cut out the core a little.

Sprinkle cut sides with Aussie Flake Salt.

Prepare a flat top griddle over medium heat and when ready drizzle with Oil and place Tomatoes cut side down for about 5 minutes- there should be some slight charring and wilting about a ¼ inch into the Tomato half at this stage.

Use a spatula to flip over and sprinkle liberally with Spice Blend.

Continue to cook for another 5 minutes- Tomatoes should be starting to bubble at the edges but not be too soft.

Serve with Lamb Chops, Fried Potatoes and a Green Salad.