

Briar Chapel Garden Club

Marinated Tomatoes

- 3 tomatoes, cut into 6 wedges
- ¼ cup fresh lemon juice
- 1 tsp. sugar
- 1 tsp. extra virgin olive oil
- ¼ tsp. salt
- 1/8 tsp. ground red pepper
- 1 garlic clove, minced
- ½ tsp. chopped fresh or ¼ tsp dried savory

Place the tomato wedges in a medium bowl. Combine lemon juice and remaining ingredients, stirring with a whisk. Pour dressing over tomatoes; toss gently to coat. Let stand 1 hour, stirring occasionally. Serve with a slotted spoon.