heirloom tomato with blue cheese and breadcrumbs

NIBBLEDISH CONTRIBUTOR

Ingredients

2 large heirloom tomato
1 cup blue cheese
1 cup italian bread crumbs
3 tbs olive oil

optional
grilled red onion

Instructions

set grill on high on one end and off on the other side.

start by mixing bread crumbs and olive oil in a bowl

cut the top of the tomato about a 1/2 inch. keep the top for garnish effect.

pack the newly cut tomato with blue cheese. make sure it's packed on tight so it doesn't spill over on the grill

top the cheese with the bread crumbs

set on the "off side" of the grill, cover and let cook until cheese is starting to melt down the sides, or the tomato starts to blister all around.

i usually serve this with steak instead of potatoes but it could be a meal in itself...