

## Blue Cheese Cherry Tomatoes

Chef Charles 2010



- 1 pint cherry tomatoes
- 1 cup sour cream
- 1/2 cup mayonnaise
- 8 oz blue cheese
- 1/2 tsp garlic salt
- 1/2 tsp fresh lemon juice
- 1/4 tsp fresh cracked black pepper
- 2 T chopped fresh chives

Kosher salt and fresh cracked black pepper to season tomatoes

Cut the tops off the tomatoes and scoop the inside out with a small melon baller. Sprinkle the inside of each tomato with kosher salt and fresh cracked black pepper. Mix the next six ingredients together and place inside a large sealable sandwich bag, remove the air seal the bag and then cut a small corner off one of the bottom corners of the bag. You can now use the filled bag to easily squeeze and fill the tomatoes. Arrange the filled tomatoes on a serving platter and sprinkle with chives.