Marinated Tomatoes with Lemon and Summer Savory

3 tomatoes
% cup fresh lemon juice
1 tsp extra virgin olive oil
1 tsp agave
% tsp fresh chopped savory or
% tsp dried savory
% tsp salt
Pepper to taste
1 clove garlic minced

Cut each tomato into 6 wedges and place in a medium bowl. Combine lemon juice and remaining ingredients and whisk together. Pour the dressing over the tomatoes, toss

gently to coat. Let stand 1 hour, stirring occasionally. Enjoy!