

Slow Roasted Tomatoes

Extra-Virgin olive oil or Grapeseed oil
Plum Tomatoes
Salt
Granulated Sugar
Balsamic Vinegar
Thinly sliced garlic
Chopped fresh thyme



Heat oven to 350 degF. Line a rimmed baking sheet with foil. Place piece of parchment over the foil. Coat the pan with generous amount of oil.

Cut plum tomatoes in half through the stem end; seed if desired. Place halves, cut side up, on the baking sheet. Sprinkle each half with a pinch of salt and sugar and drizzle with a few drops of balsamic vinegar. Arrange garlic slices over the halves and sprinkle with generous amount of thyme. Pour additional oil over and around the tomato halves.

Roast in the center of the oven until the tomatoes are concentrated, dark reddish brown (with deep browning around the edges and in places on the pan), and quite collapsed (at least half their original height; they will collapse more as they cool), about 2-3 hours depending on ripeness and water content. Let cool for at least 10-15 minutes and serve warm or at room temperature.

Can be stored in an airtight jar in the refrigerator up to a week or frozen in zip-top bags up to 3 months.

Roasted tomatoes are very versatile and are perfect for tossing into pasta or salads, layering on sandwiches and Crostini or as a side dish for grilled or roasted meats. They will keep refrigerated for at least a week or frozen in zip-top bag for up to 3 months. Reserve the tomato oil and drizzle it over grilled vegetables, crusty bread or use in vinaigrette.

