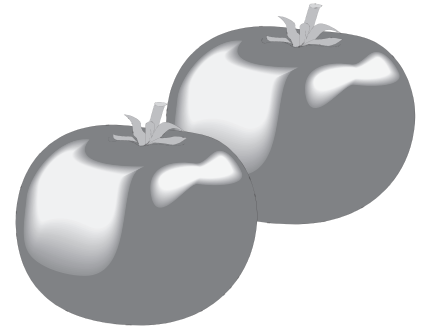


Slow-Baked Tomatoes

Rhonda Berman



Ingredients

tomatoes

olive oil

salt and pepper

garlic and herbs
(optional)

Directions

Preheat the oven to 325 degrees.

Wash the tomatoes and cut in half. Place the tomatoes on a baking sheet covered with foil, cut side up.

Do not overcrowd the tomatoes. The trick is to put the same size tomatoes on the same sheet so they bake uniformly. Drizzle with olive oil and sprinkle with salt and pepper.

Bake in the oven for 2 to 3 hours, until the tomatoes collapse and begin to caramelize. The longer the tomatoes bake the more concentrated the flavors become.

The tomatoes may be served hot or at room temperature, served plain as a side dish, or added to other recipes.

Optional: sprinkle with garlic about halfway through the baking or sprinkle with herbs just before serving.

Comment

In the fall when I have a lot of tomatoes, I slow bake them in the oven, then put them in freezer bags for freezing. Late in the winter I use them out of the freezer.