

Oven Dried Tomatoes

Ingredients

2-3 lbs Ripe Summer Tomatoes

Sea Salt

Extra Virgin Olive Oil (EVOO)

Fresh herbs of your choice (thyme,
oregano, and/or rosemary)

Tools:

Parchment Paper

Jars for canning

Method

Preheat oven to 250 F. Line a couple of baking sheets with parchment paper. Cut the tomatoes in half and sprinkle with a little sea salt. Bake the tomatoes slow and low at 250 F. for 4-5 hours. Allow the tomatoes to cool completely before packing them into clean jars with lids, stuffed with an assortment of fresh herbs. Cover the tomatoes fully with a fresh EVOO of our choice, and refrigerate for up to 3 weeks. They won't last that long however, I can guarantee it!

Serve as an appetizer, blend with garlic for a "sun-dried" style tomato pesto sauce, or enjoy them for snacking straight out of the jar.

Makes: 6-8 servings

Time: 4-5 hours

