

Roasted Tomatoes

a recipe from www.maureenabood.com

The beauty here is that you can season them with any herbs you like—rosemary, thyme, sage. I used no herbs, just a sprinkling of salt and pepper, with sun gold orange and little roma tomatoes.

Small tomatoes: cherry, grape, sun gold, or small roma
Extra Virgin Olive Oil
Salt and pepper

Line two heavy sheet pans with parchment paper. Slice the tomatoes in half using your tomato knife. Place them on the sheet pans and drizzle or brush with olive oil. Season lightly with salt and pepper.

Arrange two shelves in the center of the oven. Turn the oven on to 275 degrees (no need to preheat when roasting like this). Roast the tomatoes for about three hours. At an hour and a half, rotate the sheets.

Store the tomatoes in the refrigerator topped with more olive oil.