

Oven Dried Tomatoes

Submitted by Elizabeth Mandel

Ingredients:

- 2 lb tomatoes – small, like Roma, San Marzano or Early Girl, sliced into 1/4" - 3/8" slices
- 1/4 c brown sugar
- 2-3 tsp chopped garlic
- 1/4 c slivered fresh basil
- 1-2 Tbsp olive oil

Directions:

1. Use slotted spoon to transfer tomato slices to bowl, discarding excess juice and seeds.
2. Add remaining ingredients, toss gently
3. Spread tomato slices in single layer in one or 2 baking sheets or pans (with edges).
4. Roast or convection roast on bottom racks of oven at 200-225 degrees F, 2-3 hours.
5. Remove from oven after tomatoes are tacky to the touch and slightly caramelized.
6. Store in glass jars in fridge for up to 2 weeks.



Uses:

1. Serve on baguette slices over goat cheese, sprinkled with pine nuts and minced parsley
2. Sliver for use in salad
3. Use as pizza topping
4. Any other use where regular sun-dried tomatoes are too tough or too strongly-flavored

NOTE: This is good with Roma tomatoes in the winter when fresh tomatoes are unavailable, as it adds flavor.