

## Roasted Tomatoes

From Ina Garten, 2006  
Submitted by Donna Dicker

### Ingredients:

- 12 plum tomatoes, halved lengthwise, cores and seeds removed
- 4 Tbsp good olive oil
- 1 ½ Tbsp balsamic vinegar
- 2 large garlic cloves, minced
- 2 tsp sugar
- 1 ½ tsp kosher salt
- ½ tsp freshly ground black pepper

### Directions:

1. Preheat oven to 450 degrees F.
2. Arrange the tomatoes on a sheet pan, cut sides up, in a single layer
3. Drizzle with olive oil and balsamic vinegar.
4. Sprinkle the garlic, sugar, salt and pepper over the tomatoes
5. Roast for 25-30 minutes, until the tomatoes are concentrated and beginning to caramelize.
6. Serve warm or at room temperature.