

## Oven Dried Tomatoes

In the summer when Roma tomatoes are plentiful this is a great way to save up some of the wonderful taste to use all year round. I find that 15 large or 20 small Romas will fill my sheet pan. But having plenty on hand is not a problem, there are so many ways to use these little jems. Try them on your next turkey sandwich, on pizza, on crostini with a little goat cheese, chopped in salads, stir some into your vegetable soup or garnish a bowl of tomato soup, serve alongside grilled meats, you get the idea, use your imagination!

15-20 Roma tomatoes, cut in half lengthwise (I like to cut out the little core)  
Salt and pepper  
Minced garlic  
Favorite herbs  
Olive oil

Pre heat your oven to 250°F.

Lay tomato halves out on your sheet pan, cut side up, sprinkle with salt and pepper and garlic. Next sprinkle with any combination of dried herbs that you like. I use an Italian mix of herbs\* very similar to the French Herbs de Provence.

Drizzle the tomatoes with olive oil and put in the oven. Start checking for desired doneness after about 4 hours. The ones in this picture took 8 hours because the tomatoes were so large. They do not get dried out like the ones in the store. The body of the tomato is still a bit juicy with the concentrated flavor of the tomato that squirts when you bite into it.

If you don't immediately consume these, as the aroma of them cooking all day has anxious taste buds waiting to be rewarded, layer them with a generous amount of olive oil. If you want to store them for use during the winter make sure you completely submerge them in the olive oil, if they are not completely covered they will get moldy. Don't fret about using so much olive oil, you can still use it for sautéing or in any recipe that will be complimented by the flavors of the oil.

\*this is the herb mix I use, it is from Casual Cooking by Michael Chiarello and I love it, this makes a lot but you can pare it down

6T dried thyme

3T fennel seed

2 ½ T dried summer savory

1 ½ T dried rosemary

1 ½ T crumbled bay leaves

1 ½ T dried lavender flowers