

Side Dish

Slow-Roasted Tomatoes

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Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 3 hours

Bake Time:

1 pint cherry or grape tomatoes

pinch fine sea salt

pinch freshly ground black pepper

2 teaspoons extra-virgin olive oil

2 sprigs fresh rosemary or thyme (optional)

2 cloves garlic (optional), smashed but not peeled

Center a rack in the oven and preheat to 225 degrees.

Line a baking sheet with a silicone baking mat or parchment paper.

Cut the tomatoes in half and place them cut side up on the lined baking sheet.

Sprinkle with the salt and pepper and drizzle with the olive oil. There's no need to use a lot of oil - just enough so that the tomato tops glisten.

If you're using the herbs and/or garlic, scatter them over the tomatoes.

Slide the baking sheet into the oven and roast the tomatoes for about 3 hours. When they're done, they will be shriveled and a little dry looking, but press them and you'll see that they've still got some juice.

Use the tomatoes immediately.

Per Serving (excluding unknown items): 20 Calories; 2g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Fat.