

Roasted Red Tomatoes

There are two methods of cooking roasted tomatoes depending on how much time you have: Low and slow or Fast and Furious. Low and Slow is a 300 degree oven for 3-ish hours. Fast and Furious is 425 degree oven for 40 minutes. The main difference is that Low and Slow produces a prettier end result but the tastes are pretty much the same.

Ingredients

6 Roma tomatoes

Garlic Paste (you can buy it or make it)

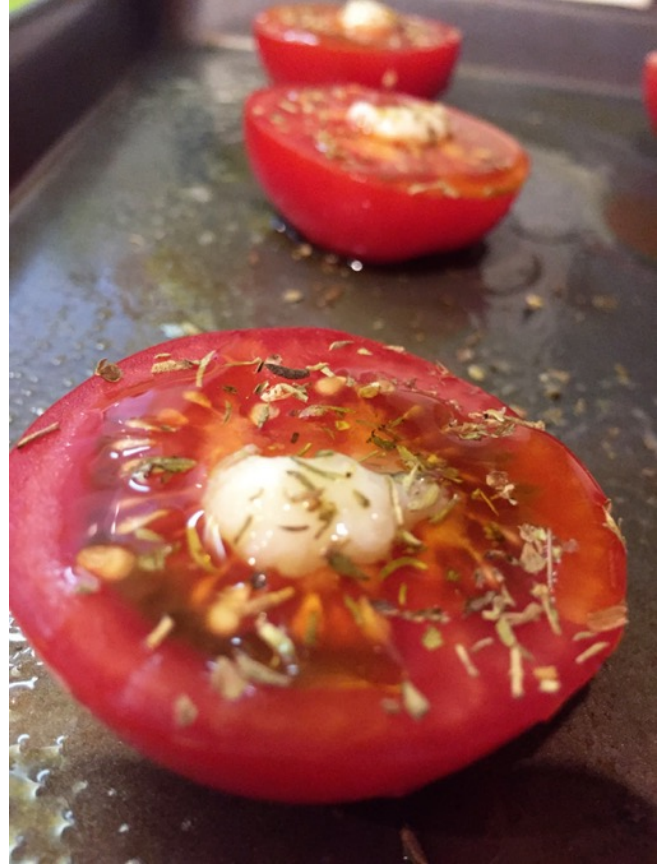
Olive Oil

Fresh Thyme

Preparation

Preheat oven at 300 degrees.

Wash, rinse and dry your tomatoes. Slice each tomato in half and place on a non-stick sheet pan that has been rubbed with a thin coating of olive oil. Add a pea sized bead of garlic paste to the top of each tomato. Now drizzle olive oil on to the top of each tomato. Sprinkle fresh thyme leaves onto each tomato.



Bake for 2 1/2 - 3 hours. They should be void of standing water but still moist and be slightly caramelized. Remove from the pan as soon as you remove from the oven once they are done so that they do not stick. Place in a single layer on a plate or serving platter to cool to room temperature.

Serves 4

