

Roasted Tomato Appetizer

The recipe does not require precise measuring because it all depends on the number of tomatoes you are roasting. I roasted three packages of Campari's (about 45 tomatoes). I wanted to make sure I had plenty because I can snack on this for a week and never get tired of it.

Ingredients

Campari Tomatoes
Olive Oil
Garlic Powder
Dried Oregano
Onion Powder
Fresh Basil (optional)

Preparation

Preheat oven to 300 degrees.

Wash your tomatoes and then pat dry. Place the tomatoes in a roasting pan that is deep enough to hold the water that comes out of all the tomatoes. Use a paring knife and stab each tomato, so the juice will ooze out versus popping and spraying water. Drizzle a steady stream of a good olive oil over the tomatoes. Next sprinkle with dried oregano, garlic powder, and onion powder.

Place the roasting pan of tomatoes on the center rack of your preheated oven. Set your timer for 3 hours and walk away. Let the oven do its thing. In this situation, these Campari's were pretty watery and created more "juice" than I wanted. So this time after three hours and thirty minutes, I turned the oven to 450 degrees and boiled off most of the juice leaving a thin layer that covered the bottom of the pan.

Because I had some fresh basil, I then decided to through that in once the pan was pulled from the oven. It is not needed, but it added a fragrant basil accent. I put the tomatoes in an airtight plastic container and refrigerated them to store.

As they chill, they will lose the bright red color, but the flavor remains in tact. It is best to serve at room temperature for maximum flavor.

