

Slow-Roasted Tomatoes

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 5 hours

Chef's Notes

When tomatoes are in season and are juicy and full of sweet flavor, you can make a big batch. The great thing about these tomatoes is that they will keep in the refrigerator for a few weeks.

Also, note that these tomatoes can be dehydrated using a dehydrator in place of an oven.

Step 1: Prepping & Roasting the Tomatoes

- 12 ripe Roma tomatoes
- 1/4 cup stock (or water)
- herbs or seasoning blend of choice

Preheat the oven to 250° F (120° C).

Cut the tomatoes in half and arrange them on a parchment-lined baking tray, cut side up.

Spoon a bit of the stock over each tomato and then garnish with your favourite spice blend, such as Herbes de Provence.

Bake the tomatoes for 4 to 6 hours. The longer you bake them, the more concentrated their flavor will be. The tomatoes can be served hot, warm or they can be refrigerated and used in other dishes for added flavor.