



Roasted Red Tomatoes

5 ripe tomatoes*
kosher salt
olive oil
pinch of dry sweet basil



Cut tomatoes in half then into wedges and set on cookie sheet so that they are not touching. Sprinkle with kosher salt and place in preheated 275 degree oven for about 3-4 hours, or until tomatoes are dry, but not blackened. You might want to turn the tray around at least once to insure even roasting. They can look singed around the edges, that gives them a nice flavor...But don't burn them. Allow to cool, then place in a plastic container and completely cover with olive oil. Add a pinch of dry sweet basil for flavor. Store in refrigerator until ready to use. They will keep for 7-10 days in refrigerator, however, they taste better when eaten at room temperature.**

****You can make as many as will fit on your cookie sheet, they store nicely and can be used in many recipes.***

*****You might like to line the sheet with parchment paper to make clean up easier***