

## Slow-roasted tomatoes Recipe

A great, easy way to preserve tomatoes for use this winter. It comes from the "Canning for a New Generation" book. The comments before the recipe were about all the tomatoes rotting on the vine, steps, etc. and lacking the energy to get them canned. Here's the recipe and I started it at 9pm and let it go all night... done in the morning. Freeze in packages or can to use later.

### **Slow-roasted tomatoes:**

Find as many rimmed baking sheets as will fit in your oven or will hold all you tomatoes, halved, in one layer (can use aluminum foil to make side if you only have flat cookie sheets).

Drizzle about 2 tbs olive oil in the bottom of each pan (half sheet cake size) and sprinkle it with about 2 tsp kosher salt, 1/2 tsp freshly ground pepper, and 1 tsp each of dried herbs (I used rosemary, oregano and onion powder because that's about all I had - the book suggests Italian herbs of basil, thyme, oregano, ground fennel, parsley but be creative). I'm sure you could leave the herbs out, but use the oil.

Halve the tomatoes lengthwise and arrange them cut side down over the oil in a single layer. Tuck a few unpeeled garlic cloves among them and drizzle with a touch more of oil.

Roast at 200 degrees F for about 10 hours (I did overnight), until the tomatoes are collapsed, the peels are shriveled and look blistered, and the cut sides are slightly browned; the garlic will be very soft.

Pick off the peels, then pack the tomatoes tightly into small freezer bags, sucking out as much of the air as possible before you seal them. Label (they look a bit freakish when frozen, and in a couple of months you may not recognize what the heck they are) and freeze.

### **Uses for slow-roasted tomatoes:**

- smashed onto slices of grilled bread, and in sandwiches
- as a nice low-moisture pizza topping
- pureed and stirred into broth of vegetarian or vegan soups to give them body and depth
- sliced and sautéed with a little chicken and strips of roasted red peppers or poblano chilies and tossed with pasta
- diced and stuffed into pastas, etc
- pureed into a sort of pesto with lots of basil or parsley, some hard cheese, toasted nuts, and a drizzle of olive oil
- diced and tossed into hot brown rice

They're delicious!