



## Slow Roasted Tomatoes

Makes 1 ½ cups

by Jeremy Niehuss, Executive Chef

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8 roma tomatoes, cored and sliced in half lengthwise  
12 garlic cloves, peeled  
12 thyme sprigs  
6 rosemary sprigs, cut in half  
½ cup extra virgin olive oil  
1 teaspoon sugar  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper

1. Preheat the oven to 150°F. It is helpful to have an oven thermometer to help maintain the low temperature necessary for dehydrating the tomatoes. It is important that the temperature doesn't rise through the cooking process or the tomatoes will roast instead of dehydrating.
2. Combine the all of the ingredients together in a large mixing bowl. Arrange the tomatoes on a baking sheet tray lined with a metal cooling rack. Make sure the tomatoes are cut side up and spaced ½ inch apart. Arrange the garlic cloves and herbs over the tomato halves and drizzle any remaining liquid over the tomato halves.
3. Dehydrate the tomatoes in the oven for 10 to 16 hours. The tomatoes are done when they have lost most of their moisture and have developed a deep red color. The skins should be shriveled, but not dry. When squeezed the tomatoes should not give off any liquid.
4. Cool the tomatoes to room temperature and peel off the skin. The tomatoes will keep in the refrigerator for up to 5 days.