



How To Roast Tomatoes

Feeding right into my tomato addiction, these! I use them for pasta, pizza sauce, crostini, soup or anything else I can think of. Yum, Yum.

20 ripe plum tomatoes
4 cloves garlic, minced
¼ cup fresh basil, chopped
¼ cup EVO
¼ tsp. each salt & pepper

Trim the stem end of the tomatoes; cut in half lengthwise. Arrange, cut side up without crowding in a well oiled glass or non-reactive pan (not aluminum). Mix together garlic, basil and EVOO; spoon over tomatoes. Sprinkle with salt & pepper. Bake in a preheated 375 F oven for approximately 2 hours; checking after the first hour or until the tomatoes are softened, shriveled & the edges have begun to darken a bit.

Phyllis

