

Oven Dried Tomatoes

From Nelson's Kitchen
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Ingredients:

- 1 Kg of ripe Roma tomatoes
- dried herbs (thyme, oregano, or a combination)
- salt
- freshly ground peppers
- olive oil

Procedure:

1. Prep de tomatoes

- Line a baking sheet with parchment paper (parchment paper is best but you may also use aluminium foil).
- Oil the paper lightly with olive oil.
- Slice each ripe tomato lengthwise and run your finger between the ridges to remove the seeds and liquid from inside the tomatoes.
- Place each half tomato skin side down on the baking sheet. Make sure to not overcrowd the pan.
- Sprinkle about 1/2 teaspoon of dried herbs (thyme, oregano, or a combination). Crush the herbs in your hands before sprinkling.
- Lightly sprinkle the tomatoes with salt and pepper.

2. Dry the tomatoes

- Place in a 220 F oven for about 1 to 1 1/2 hour until the edges are dry. You do not want to dry the tomatoes too much, they should still be a bit moist. You can turn off the oven and leave the tomatoes there overnight.
- Turn the broil on.
- Flip the tomatoes to put their skin side up.
- Now you have to pay close attention. Put the tomatoes under the broil and watch closely. All you want is for the skins to bubble up. You may have to rotate the pan a couple of times.
- You can easily remove the skins that have bubbled up.
- You may return the tomatoes that have not bubbled up to the oven a couple of times in order to remove most of the skins.
- Put the tomatoes in a jar, cover with olive oil and put in the refrigerator.