

## **OVEN-DRIED TOMATOES**

4 lbs      Ripe plum tomatoes, each cut lengthwise in half  
Olive oil, salt, pepper, dried thyme leaves

Preheat oven to 300°F. Line two 15x10-inch jelly-roll pans with parchment paper.

In large bowl, combine tomatoes, 2 tbsp olive oil, 1/4 tsp salt, 1/4 tsp pepper, and 1/2 tsp thyme. Arrange tomatoes, cut side up, on prepared pans.

Bake 3 ½ to 4 ½ hours or until tomatoes have collapsed and begun to brown, rotating pans between racks halfway through baking. If roasting mixed sizes of tomatoes, you will need to check every 20-30 minutes and remove those that are done.

Cool tomatoes on parchment on wire rack. Transfer to container and store in refrigerator up to 1 week, or freeze.