

## ROASTED ROMA TOMATOES

Yield: 15 to 20 slices

Supplies: 13"x18" half sheet pan; 11-1/2"x16-1/2" silicon baking sheet; pastry brush; serrated paring knife; 6-ounce glass custard cup; We Compost pail for food waste

5 large Roma tomatoes (OR equivalent amount of smaller Roma tomatoes; Roma works best)

extra virgin olive oil (EVOO)

balsamic vinegar

granulated sugar

salt to taste

black pepper to taste

dried oregano

dried basil

dried marjoram

1. Line a rimmed half sheet pan with a silicon baking sheet or parchment paper to prevent sticking and provide easier cleanup.
2. To prepare the washed Roma tomatoes, carefully use a serrated paring knife to cut around the green stem of the tomato and the base tip for removal, keeping your fingers away from the cutting blade. Use the paring knife to cut the tomatoes into 3/4-inch slices (about 3 to 4 slices out of each tomato depending on size of tomatoes). Cut the slices as even as possible, so each slice sits level on the baking sheet.
3. Preheat the oven to 450° on convection bake (or regular bake), with the oven rack on position 2 from the bottom.
4. Meanwhile place the slices on the prepared baking sheet in a single layer, with the top and bottom slices skin side *DOWN*. Into a 6-ounce glass custard cup, pour a small amount of EVOO. Brush the tops of the tomato slices with the EVOO, replenishing the oil in the custard cup as needed. Into the empty custard cup, pour a small amount of balsamic vinegar. Brush the tops of the tomato slices with the balsamic vinegar, replenishing the vinegar in the custard cup as needed. Sprinkle the tomato slices *lightly* with sugar, salt, and black pepper. Then sprinkle the tomato slices with the dried herbs.
5. Put the tomatoes in the hot oven on the oven rack position 2 from the bottom. Then reduce the oven temperature to 435°. Cook the tomatoes for 25 to 30 minutes, rotating the pan halfway through baking. Cook until the tomatoes are soft, dark, and caramelized (but not burned).
6. Serve hot or at room temperature. To freeze, put the cooled tomatoes that are on the baking sheet in the freezer, making sure the tomato slices remain in a single layer on the pan. Once frozen, keep the slices in a single layer and wrap them in parchment paper before putting them in a freezer bag. Recipe easily doubles.