

Recipe Name: Roasted Tomatoes

Serves: _____

From: Mike Tucci

Cook Time: 4-6 hours

Ingredients

- preheat oven to 250°F
- equal amounts;
- crushed garlic
 - dried Italian herbs:
 - basil
 - marjoram
 - oregano
 - rosemary
 - thyme
 - salt
 - pepper
 - Best Extra Virgin Olive Oil you have
 - Pam.

Direction

- cut tomatoes in half and arrange them on presprayed baking tray, cut side up.
- Spoon mixture over each tomato stirring as you go, because the garlic tends to sink to bottom of bowl.
- Bake @ 250°F 4-6 hours.
(the longer you bake the more concentrated the flavor.)
- you can serve them right away, or keep in fridge for a few weeks.

Notes: _____

* serve these simple but flavorful tomatoes as a garnish for a brunch or as a side with roast chicken or grilled steak.