

Antipasti

Appetizers

Caramelized Tomatoes

Yield: 24 caramelized tomato pieces
Active Preparation Time: 15 min
Cook time: 2 hours
Total Time: 2 ¼ hours

This recipe makes great use of out of season tomatoes by transforming them into an addictively rich, deep tomato-ey treat, reminiscent of late August days in the garden.

Ingredients:

6 plum tomatoes
4 garlic cloves, peeled and thinly sliced
6 tablespoons olive oil
½ teaspoon salt
½ teaspoon fresh thyme leaves

Instructions:

Preheat the oven to 350 degrees.

Line a rimmed baking sheet with foil or parchment paper and spread 2 tablespoons of olive oil.

Cut the tomatoes into quarters and place on the baking sheet.

Drizzle 4 tablespoons of olive oil and sprinkle the sliced garlic on top. Toss to combine.

Sprinkle with salt and fresh thyme.

Bake for 1 ½ to 2 hours, turning once halfway through.



Ingredient notes:

The tomatoes make a tasty appetizer served on crusty bread with a drizzle of olive oil.