



Oven-Dried Tomatoes

5 lbs. Roma (Italian-style) tomatoes
Salt
Olive Oil

Select firm tomatoes. Cut a 1/4 inch slice from the stem end of each tomato. Cut each tomato nearly in half lengthwise, leaving it attached at the opposite end, and opening flat so the cut sides are exposed.

Place on cake racks, cut side up, not quite touching each other, and place the racks on baking sheets. Sprinkle the cut surfaces of tomatoes with salt, then place in a 200 degree oven, and dry for about 8 hours if you have a gas oven. Using an electric oven, you can bake the tomatoes for 6 hours in the afternoon, turn off the oven, and leave them in overnight. In the morning, turn the oven to 200 degrees and bake for one more hour. (They are ready when they have shriveled, and feel dry. (They should be slightly flexible, not brittle.)

Pack in a jar (or jars), and cover completely with an excellent-quality olive oil. Put a lid on the jar, and store in a dark place for 4 weeks before using.

Yield: about 1/2 cup of dried tomatoes from each pound of fresh ones.