

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.