

Oven Dried Tomatoes



Ingredients

Ripe tomatoes: plum, roma or round
2 tbsp. olive oil plus olive oil for packing in jar
kosher salt
dried herbs as desired
ground pepper if desired.

Procedure

1. Preheat oven to lowest setting. You can use the convection setting if your oven has one .
2. Wash and cut tomatoes. If using plum or roma tomatoes, slice long way. If desired scoop out seeds. If using round tomatoes, slice into large wedges. If desired scoop out seeds. Any seeds can be saved for next year's garden, and or/strained to create tomato juice.
3. Toss tomatoes in olive oil and generously sprinkle with salt. Do not any pepper or herbs at this point.
4. Lay out on a sheet pan lined with a silicone mat, or on a baking rack over a sheet pan (line the pan with parchment for easy clean up!). Place in oven.
5. Slowly dry out for 1-2 hours, or until dehydrated to the desired texture. This will depend on the size of the tomatoes, and your oven. Occasionally flip over the tomatoes to make sure they are being dried from all directions.
6. When tomatoes are at their desired doneness. Remove from oven and immediately move them to make they won't stick.
7. Pack into jars with dried herb and pepper, if desire. Cover completely with olive oil before storing.
8. If tomatoes are completely submerged and refrigerated, they will have a shelf of up to 6 months. The oil can also be used after the tomatoes have been removed if desired.