



"ROASTED TOMATOES"

Ingredients

Fresh Tomatoes	10 or what ever fills up a sheet pan
Olive Oil	$\frac{1}{4}$ cup
Salt & Pepper	To taste
Basil Dried	1 tsp.
Garlic Powder	1 tsp

Preparation

Cut tomatoes in half and place on a sheet pan.

Drizzle tomatoes with olive oil and sprinkle on the spices and herbs.

Place un-covered in a 200 degree overnight or for 8 to 10 hours.

Pull from oven and let cool.

Place cooled tomatoes in freezer container and freeze until ready to use. They will last in the freezer for 2 years.

Uses

*Your famous tomato sauce

*Roasted tomatoes as a side dish for meats or poultry

*On your favorite pizza

*Dips that use tomatoes like Salsa

*Mix with olive oil and garlic and use on pasta

*These tomatoes can be used in place of canned tomatoes

Think about using this process in the winter when the tomatoes you buy are not great. The roasting reduces the water in the tomatoes and concentrates the flavors.

Serve with **Eagle Eye** wines.