

Oven Roasted Tomato Sauce

Contributed by Anita Hermann, MG,
from David Lebovitz

2 Tbs. olive oil
1 clove garlic, peeled and thinly sliced
8-10 branches of fresh thyme
A few sprigs of fresh rosemary
salt and freshly cracked pepper
1 pound tomatoes (8 small or 4 medium-sized)

Use this recipe in place of
fresh tomatoes in a sauce
recipe such as
*Whole Wheat Spaghetti and
Spicy Cherry Tomato
Sauce*

Preheat the oven to 325°.

1. Pour the olive oil into a shallow baking dish or pan and add the garlic, thyme, rosemary, salt and pepper.
2. Cut the tomatoes in half horizontally, then use a sharp knife to remove the stems if you wish. Toss the tomatoes with the oil and seasonings, then lay them cut side down in the dish.
3. Bake for two hours, or until the tomatoes are completely softened and wilted, and start to wrinkle. Depending on the tomatoes, they may take longer to cook.

Storage: The tomatoes will keep for about five days in the refrigerator. They can also be frozen for up to six months.