

# Roasted Tomatoes and Garlic

Grocery List

This recipe leaves you with three distinct, usable parts:

1. The roasted tomato
2. The tomato juice
3. The roasted garlic

Makes approximately 40 roasted Tomato halves, approximately 20 roasted Garlic cloves, and 1 to 3 cups roasted Tomato Juice.

## INGREDIENTS

- 20 ripe Tomatoes, stems and cores removed.....○
- 2 large heads of Garlic, divided into unpeeled cloves.....○
- ½ cup of Extra Virgin Olive Oil.....○
- Kosher Salt.....○
- Freshly Ground Black Pepper.....○
- 8 sprigs of Fresh Thyme.....○

## PREPARATION

- Heat the oven to 350° F. Cut the tomatoes in half crosswise (through the equator), then place the Tomatoes, Garlic, and Extra Virgin Olive Oil in a large bowl. Season with Kosher Salt and Pepper and mix gently. Line two large, rimmed baking sheets with parchment paper or aluminum foil. Place the tomato halves on the baking sheets, cut side down, and then pour any Olive Oil left in the bowl over them. Divide the Garlic and Thyme between the baking sheets and bake until the Tomato skins loosen, about 20 minutes.
- Remove and discard the Tomato skins. Pour any juices that have accumulated into a bowl and reserve. Return the Tomatoes to the oven and reduce the temperature to 275° F. Continue roasting, periodically pouring off and reserving the juices, until the tomatoes are slightly shrunken and appear cooked and concentrated but not yet dry, 3 to 4 hours more. Remove the Tomatoes from the oven and allow them to cool on the baking sheets. Discard the Thyme and transfer the Tomatoes and Garlic to separate containers. Store the Tomatoes, Garlic, and reserved Tomato juices in the refrigerator for up to 1 week or in the freezer for up to 6 months.