

Garden to Fork - Oven 'Sundried' Tomatoes

Sundried tomatoes are a wonderful addition to salads, charcuterie boards, in pasta sauces and soups, and so many others.

This recipe is a super simple way to save the bounty of your garden for later use. It freezes very well.

Recipe:

- Cherry or other varieties of small fruits - cut in half and place skin side down on a rimmed baking sheet
- Lightly drizzle with extra virgin olive oil (EVOO) and balsamic vinegar
- Lightly salt and pepper
- Top with sprigs of thyme
- Bake at 275 degrees Fahrenheit for 1 ½ hours
- Turn off oven and leave tomatoes in for at least another 1-2 hours or until they are at your desired dryness. This may require frequent tasting!
- Discard thyme
- Refrigerate in jars or freeze in layers using parchment paper. You can pull out just what you need and keep the rest frozen.



Bon appetite. Alaine Bush