

Oven-Candied Summer Tomatoes

2-2.5 pounds of ripe tomatoes (cherries are very good here, but you can use any type of ripe, delicious tomato)

1 cup extra-virgin olive oil

Salt

Preheat the oven to 400 degrees. Core the tomatoes (unless you are using cherries, and then no need to core) and halve vertically. Do not seed. Leave small tomatoes in halves; cut slightly larger tomatoes in 4 wedges, medium ones into 6, and large into 8. In a half-sheet pan, or two 2 ½ quart shallow metal baking pans (not glass or enameled metal), arrange the tomato wedges cut side up, next to each other but not overlapping in the pan. Coat the tomatoes with the oil. Sprinkle with salt. Bake 30 minutes, then lower the heat to 350 degrees and bake another 30 minutes. Turn the heat down to 300 degrees and bake 30 more minutes, or until the edges are slightly darkened. If the edges are not yet colored, turn the heat down to 250 degrees and bake another 10 to 15 minutes. Remove the tomatoes from the oven. Cool 20 minutes. Transfer them to a shallow glass or china dish or glass quart/pint jar and pour their oil over them. Let mellow, uncovered, at room temperature 4 to 6 hours. Layer the tomatoes in a storage container, pouring in their oil, and refrigerate. Or freeze the tomatoes in their oil in sealed plastic containers up to 3 months. Serve at room temperature. They will keep in the fridge for up to 6 days. The oil is delicious drizzled over bread or used in salad dressings. Serves 4-8.

Recipe adapted from *The Italian Country Table* by Lynne Rosetto Kasper