

SUNDRIED TOMATOES

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

This recipe is a great way to preserve the abundance of tomatoes that occurs every summer in backyards across the south, saving them for those dreary January days. Plus, they're way, way cheaper than ones you find in the stores!

INGREDIENTS:

Cherry or Grape Tomatoes
Extra Virgin Olive Oil
Sea Salt
Black Pepper
Olive Oil [Optional for Storage]
Italian Seasonings [Optional for Storage]



INSTRUCTIONS:

1. Slice cherry or grape tomatoes in half, length-wise.
2. Toss with a drizzle of extra virgin olive oil, flaky sea salt, and freshly ground black pepper.
3. Spread them on a parchment lined baking sheeting a single layer, and place in a 200-degree oven. This process will take literal hours. I usually start them after dinner and let them go overnight. About halfway through, flip the tomatoes over to ensure even cooking. They should look slightly shriveled, but definitely not fully dried, when you flip them at the halfway point.
4. You know they're done when they're similar to raisins in texture. If you let them go too long and they become totally dried, throw them in your spice grinder and you've got tomato powder!
5. When the tomatoes are done, you can store them in an airtight container in a cool, dark place, for up to 6 months. You can freeze them indefinitely, or store in the fridge in a mason jar, with the tomatoes submerged in olive oil. Throw some Italian seasoning in there and you'll thank yourself later!