



Amazingly Sweet Slow-Roasted Tomatoes

These make a wonderful snack, side dish, or delicious addition to a summer grilled veggie salad with beans, nuts and a fresh mint of basil.

1 pound small plum tomatoes, halved lengthwise – in the summertime I use any fresh tomato that looks good from the farmer's market.

Coarse salt to taste

A tiny amount of sugar

1.5 tsp extra virgin olive oil

1. Preheat the oven to 300 degrees. Put the halved tomatoes in a bowl and gently toss with the olive oil. Place tomatoes cut side up on foiled baking sheet, sprinkle with coarse salt and a tiny amount of sugar. Place in the oven and roast for 2 hours. Remove from the heat and allow to cool for about 30 minutes. The tomatoes will look a little dry on the surfaces and the skin will be tough. But when you bite into the tomatoes you'll experience a rush of incredibly sweet juice and pulp.

Yield: Serves 4 as a snack, side dish or sauce.

Advance preparation: I keep these out at room temperature for a day, and refrigerate them for up to 3 days. The sauce freezes well.

Compliments of Martha Rose Shulman