

## Slow-Roasted Roma Tomatoes

Carol's Catering

3 pounds Roma or plum tomatoes  
2 tablespoons sugar  
2 tablespoons dried thyme

2 tablespoons minced garlic  
1 tablespoon Kosher salt  
4 oz extra-virgin olive oil

Preheat oven to 250 degrees. Slice tomatoes lengthwise and scoop out seeds and pulp with a teaspoon, making sure to leave the ends to form a hollow bowl. Place tomatoes hollow side up on a sheetpan. Sprinkle garlic and herbs into each tomato, then finish with a drizzle of olive oil.

Put the sheetpan into the oven and leave undisturbed for at least 2 hours; 30 minutes less if using a convection oven. Tomatoes are done when they are soft and flattened. Chill, saving all the juices.