

SLOW ROASTED TOMATOES RECIPE  
The Crafty Quilter

Oven Temp 350 degrees – 3 to 5 hours

About 15 or so ripe tomatoes – any variety(s)  
2 onions (I used yellow)  
2 – 3 red bell peppers or combination of red/yellow/orange/green  
1 large eggplant (optional)  
½ cup olive oil  
¼ cup balsamic vinegar  
2 T. sea salt  
2 whole bulbs of garlic, minced  
Fresh or dried herbs such as rosemary, thyme, parsley, oregano, basil is best added later.

Wash and cut all vegetables into large chunks. No need to peel tomatoes. Place all ingredients in a large, deep pan – a turkey roasting pan is perfect.

Bake uncovered in a 350 degree oven for 3 to 5 hours.

The tomatoes will slowly create lots of juice. Turn and stir vegetables every half or so. Liquid gradually evaporates until sauce is thickened.

Can be used as a spread, pasta sauce, dip, bruschetta topping, etc.

Freeze in containers for later use or process can.

Ripe tomatoes can be cut into pieces and frozen until you collect enough for a roasting batch.

Some of the liquid may be drawn off to be used as a deliciously flavorful salad dressing.

“Fine Cooking Magazine” Sept. 2004 article, [Slow Roasting Tomatoes](#), advises the only secret to roasting tomatoes is to not undercook them.