



# Oven-Dried Tomatoes

*from Margie March*

Wash, dry and quarter 6 tomatoes lengthwise. Remove the stem ends.

Place cut-side up in a 16" x 11" x 2" roasting pan.

Sprinkle each piece with minced garlic, dried thyme, a pinch of salt and drizzle with a little olive oil.

Place in oven and turn temperature to 200 degrees and roast for 8-10 hours.

Remove pieces to a plate to cool. The tomatoes should be about 1/2 original volume.

Slide pieces into 2 pint or 1 quart freezer bag(s), laying them flat in a single layer, label and freeze.

