



OVEN-DRIED TOMATOES

SERVES: 6

4 lbs *fresh ripe* **PLUM TOMATOES**

3 Tablespoons of **KOSHER SALT**

3 Tablespoons of **SUGAR**

about ½ Teaspoons, over each tomato.

3. Place in over and cook slowly for 10 hours (*it works well to put the tomatoes in right before you go to bed and remove them in the morning.*)

4. Allow to cool and refrigerate.

1. Preheat the oven to 150°F

2. Slice the **TOMATOES** lengthwise in half and place cut side up on baking sheets. Combine the **salt** and **sugar** and sprinkle a little bit,