



Italian Tomato Confit

Oven roasted caramelized tomatoes!

Yields 1 Cup

INGREDIENTS:

- 1 lb. cherry or grape tomatoes, or 8-10 small Roma tomatoes, washed
- 6 sprigs fresh thyme
- 3 sprigs fresh oregano, chopped or 1 tsp. dried
- 4 cloves garlic, minced
- ¼ tsp. salt and ¼ tsp. black pepper or ¾ tsp. PGS (Pastgirl Seasoning)
- 1/2 cup extra virgin olive oil
- 1 ½ tsp. granulated sugar



Slow oven-roasted tomatoes develop a rich, concentrated sweetness and flavor and are simple to prepare. They are ideal tossed with pasta, cheese and fresh basil, arranged on an appetizer platter, spooned over whipped ricotta or served over grilled fish, chicken, veggies, tofu or creamy polenta. It's a delicious topping for bruschetta or crostini perhaps paired with burrata and fresh pesto and finished with a drizzle of balsamic glaze.

INSTRUCTIONS:

1. Preheat oven to 300 degrees.
2. Cut cherry or grape tomatoes in half. If using Roma tomatoes cut in quarters.
3. Place on a baking sheet or oven proof dish or skillet.
4. Add the thyme, oregano, garlic and PGS and drizzle olive oil over the top.
5. Bake for 15 minutes, stirring a few times, then sprinkle sugar over all the tomatoes. Stir and continue baking for 50-60 minutes, stirring a few more times while cooking.
6. Remove from oven and let confit cool in the pan before serving or storing.

The confit can last up to one month in the refrigerator or up to three months in the freezer. Make sure to submerge them in extra olive oil and store in an airtight container.