

Roasted Tomatoes With Garlic

Servings: 40

Ingredients

- 20 Tomatoes, Halved (through Equator)
- ½ cup Olive Oil
- Fresh Thyme
- 40 each Garlic, (Whole, Peeled)

Method

Combine all ingredients and mix gently. Place tomatoes cut side down on parchment-lined pan. Bake at 350 20 minutes. Remove skins and discard. Pour off juice and save. Lower oven to 275. Bake, and keep pouring off juices for 3 or 4 more hours. Store tomatoes, juice, and garlic separately.