

Tomatoes, Roasted Winter Tomatoes

Source: New York Times, Feb. 10, 2016

Ingredients

- 2½ lbs. tomatoes, any kind
- 5 garlic cloves, peeled
- 2 slices peeled ginger, about ¼-inch thick
- 2-3 sprigs fresh basil
- 5-6 cups olive oil

Method

1. Heat oven to 250 degrees. If using later tomatoes, such as beefsteak or plum tomatoes, slice them in half; if using cherry tomatoes, leave them whole.
2. Combine tomatoes, garlic, ginger and basil in a 9 x 12-inch baking dish. Add enough olive oil to cover. Transfer to oven and bake for 2 hours; the tomatoes should have started to collapse and have a few brown spots. Return them to the oven if necessary.
3. Remove baking dish from oven and let tomatoes cool. Drain the oil and reserve. (You can use it as you would any normal olive oil.) Refrigerate or freeze your tomatoes for later use; they will last in the fridge up to 1 week. The oil will keep for 2 weeks in the fridge.