

## ITALIAN OVEN-DRIED TOMATOES IN OLIVE OIL

Recipe by Hey Jude, Food.com

### INGREDIENTS:

6 ripe Italian tomatoes, sliced 1/4 inch thick (Roma)  
3 cups extra virgin olive oil, plus  
2 tablespoons extra virgin olive oil  
2 tablespoons dried Italian herb seasoning (such as basil, oregano or rosemary)  
2 tablespoons balsamic vinegar  
2 teaspoons fresh lemon juice  
1 teaspoon salt  
fresh ground pepper

### DIRECTIONS

- Heat oven to 225°.
- Combine tomatoes, 2 T. olive oil, herbs, vinegar, lemon juice, salt and pepper to taste in a mixing bowl.
- Arrange tomatoes in rows on a parchment-lined cookie sheet; bake 1 hr.
- Cool to room temperature, about 15 min.
- Place in 4 half-pint canning jars.
- Add remaining olive oil to cover tomatoes in each jar.
- tightly cover jars.
- Refrigerate.

**\*\*Note:** Olive oil will solidify in the refrigerator, but this won't affect the tomatoes. The oil will re-liquify at room temperature.

