



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

SLOW ROASTED TOMATOES

{ Adapted from Smitten Kitchen }

INGREDIENTS:

4 pints Cherry, Grape or small **Roma Tomatoes**

1 Tablespoon good quality **Olive Oil**
1 teaspoon of **TB Herbs de Provence Salt**

TB | TidBits: *Either use the tomatoes right away or let them cool, cover them with some extra olive oil and keep them in the fridge for the best summer condiment ever.*

METHOD:

Preheat the oven to 225°F. Halve each tomato lengthwise and arrange on a parchment-lined baking sheet, and drizzle with the olive oil, tossing to coat. Sprinkle with the Herbs de Provence Salt.

Bake the tomatoes in the oven for about three hours. You want the tomatoes to be shriveled and dry, but with a little juice left inside. {This could take slightly more or less time depending on the size of your tomatoes.}

cultivate. cook craft celebrate.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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