



SUN (OVEN) DRIED TOMATOES

featuring BASIL AND OREGANO INFUSED OLIVE OILS

SERVES 4

- 2 lbs Roma tomatoes
- 10 Garlic cloves
- 5 T Basil Infused Olive Oil
- 5 T Oregano Infused Olive Oil
- 1 T Kosher or sea salt
- 2 T Fresh cracked
Black pepper

DIRECTIONS ON BACK SIDE

Recipe by Amber Hickerson



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DIRECTIONS

SERVES 4

Slice tomatoes about 1/8 inch thick.

Finely chop garlic.

Combine all ingredients in a bowl, toss and coat thoroughly.

Place evenly and in a single layer on a baking sheet with a wire rack, to allow air to circulate all around tomatoes.

Keep in oven at 200° for 3–4 hours. Check frequently.

Tomatoes should be dried out but not too dry.

These are a healthy and delicious way to add flavor to any dish! Use in everything from pasta dishes to sandwiches.



ENJOY!

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