



Roasted Tomatoes

Recipe by Stephen Pavy

Serves: 24 in a buffet

Serve with Joseph Phelps Vineyards Viognier

8 lbs.	Small to medium tomatoes (if you can get fresh heirloom tomatoes, do so)
12	Cloves garlic, chopped
½ cup plus 2 Tbsp.	Extra virgin olive oil
1 tsp.	Coarse salt
½ tsp.	Freshly ground pepper

Preheat oven to 200

Remove stem and attached core from tomatoes. Cut tomatoes in half lengthwise. Scoop out seeds, leaving as much pulp as possible. Place tomatoes, cut side up, in single layer on cookie sheets (cookie sheets with edges).

Blend garlic, salt, pepper, and olive oil with small hand-held food processor (if you do not have such a device, pound garlic and salt together with mortar and pestle, and then whisk in olive oil and pepper). Place a small amount of oil mixture in each tomato half; you should use it all. Bake 4-6 hours or until tomatoes are reduced in size, but retain their shape. The time tomatoes take to cook will vary because of their size and moisture content; by the end, they are almost caramelized and edges are crispy. Remove from oven and cool.

Roasted tomatoes will keep in an airtight container, chilled, for 2 weeks or up to 8 months in freezer. Bring to room temperature before using.

To serve, place tomatoes in a single layer on platter and distribute tiny mozzarella balls among them.

Hint: leftover tomatoes can be coarsely chopped to create a very nice pasta sauce, if there are enough left!