

Arlene Rossini's Cherry Tomato Bake

This recipe is made by harvesting fresh cherry tomatoes and using them in season or by using tomatoes frozen from the harvest.

To simply freeze the harvest - remove any stems, wash them, lay out on a towel to dry. Store them in large freezer bags.

When ready to use:

1. Place a single generous layer of cherry tomatoes in nine by thirteen baking dish. Can do this with thawed or fresh tomatoes but will take longer with frozen.
2. Drizzle with Canola or olive oil. Mix gently so all tomatoes are covered.
3. Sprinkle with your favorite herb(s) and/or spice(s).
4. Place in a 375 degree oven for up to one hour depending on the size of the tomatoes and the desired consistency.
5. Can be slow roasted at a lower temperature if desired.
6. Can be served hot or cold or at room temperature if serving as a side dish after baking.
7. Thyme is a delicious herb choice if you're serving the tomatoes as a side dish.
8. Using for pasta? Try basil and/or oregano.
9. Add goat cheese before serving it (in any temperature or any fashion).

This dish is very tasty with almost a caramelised smoky flavour and is particularly appealing when using different colours of cherry tomatoes.