



Preserved Cherry Tomatoes

- cherry tomatoes
- medium-to-fine grain sea salt
- sprigs of fresh herbs (rosemary, thyme, basil)
- extra-virgin olive oil

Preheat oven to 225 degrees. Cover a baking sheet with parchment paper.

Stem cherry tomatoes, then rinse and pat them dry. Slice in half through the stem end. Spread them seed side up on the baking sheet and dust lightly with sea salt. Lay herb sprigs over the top. Roast in the oven until very dry but still pliable. Check frequently as times will vary depending on oven and tomatoes.

Remove from oven and cool. Discard herbs and dust off any loose salt. Pack dried tomatoes tightly into a small jar and cover with good olive oil. Store in a cool, dark place or in the fridge. You can also store the tomatoes without the oil in an airtight container.