



## *Slow Roasted Balsamic Tomatoes & Garlic*

6-8 large ripe tomatoes, any variety

$\frac{3}{4}$  cup **B&V Tuscan Herb Olive Oil**

2 +1 Tbsp **B&V Traditional Dark Balsamic Vinegar**

2 large cloves garlic, minced

Extra cloves of garlic still in skins

1 tsp. dried thyme leaves

2 Tbsp Mediterranean r.u.b.

1 tsp Pink Himalayan s.a.l.t. or Applewood Smoked Sea s.a.l.t.

Preheat oven to 250 degrees. Remove stems of tomatoes and cut in half horizontally. In a large bowl, mix together olive oil, balsamic, garlic, rub and thyme. Take each tomato half and dip into oil mixture, making sure to coat it completely. Then place tomato, cut side up, in baking dish. Repeat with all halves. Dip whole cloves of garlic, still in skins, in oil mixture and then place in baking dish with tomatoes. Pour remaining olive oil mixture over and around tomatoes and carefully drizzle the last tbsp of balsamic on the top of tomatoes. Sprinkle with s.a.l.t. Roast tomatoes in oven for about 6 hours or until a dark reddish brown with brownish edges. Great on sliced baguette with goat cheese, Kale Pesto and Traditional Balsamic reduction!

