

Balsamic Tomato Spread

This is great on bread, crackers, and pasta. The measurements aren't precise because everything can be to taste and it depends upon how many tomatoes you have.

cherry tomatoes

olive oil

garlic - fresh

balsamic vinegar - best quality you can afford

1. Preheat the oven to anything between 150 to 250 degrees.
2. Slice the tomatoes in half.
3. Mince the garlic.
4. In a large bowl, toss the tomatoes, olive oil, and garlic with enough oil to thoroughly coat the tomatoes. Add balsamic to taste.
5. Spread in a single layer on a rimmed sheet and roast in the oven for a few hours. The time will vary depending upon how soupy or dry you want the spread. If you keep the oven door cracked, it will help the mixture to dry down more quickly.
6. Check and stir every 30 minutes or so until it is the desired thickness.

Store in the refrigerator for up to a week or freeze.

To thaw, place into a small saucepan and heat slowly to drive off any excess liquid.