

OVEN-DRIED JERSEY JERSEY PLUM TOMATOES

Oven-dried Jersey Plum Tomatoes

Yield: about 1 dried Tomato

Delicious tossed into salads with goat cheese; or as a topping for fresh homemade pizza or pasta; a topping for tomato soup or inside a grilled cheese sandwich; sprinkle over steamed green beans w/toasted pine nuts; add to sautéed spinach.

*5 lbs fresh vine-ripened organic
Jersey Plum Tomatoes*

*1/3 cup minced fresh thyme
(or 1/4 cup dried thyme)*

1/4 cup light brown sugar

1 TBS kosher or fine ground sea salt

2 1/2 tps ground black pepper



Wash and quarter tomatoes, or slice into 1/4 to 1/3" thick rounds. Preheat oven to 250-275 degrees. Line a sheet pan with parchment paper and lightly coat with olive oil.

Arrange tomatoes in a single layer. Combine brown sugar, salt, sugar and thyme in a small bowl and sprinkle evenly over tomatoes. Bake for about 3-5 hours or until tomatoes begin to wrinkle and lightly brown around edges, turning tomatoes about half way through cooking time. Pack in resealable plastic freezer bags. Freeze for up to 9 months. Or, pack in jars and cover with olive oil and refrigerate.

JAMMIN'

crêpes

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