

bite 

by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## Slow Roasted Tomatoes

Preheat oven 275°F

Tomatoes

Bay leaves

Extra virgin olive oil

Aceto Balsamico Tradizionale

Sea salt and freshly ground pepper

Use as many and of whatever variety of tomatoes that you would like

Cut the tomatoes in half and place in baking dish

Sprinkle with sea salt and freshly ground pepper

Use 1 bay leaf per 4 tomatoes

Use 2 tablespoons of extra virgin olive oil per 4 tomatoes - drizzle over tomatoes

A drop of Aceto Balsamico Tradizionale per tomato half

Place dish in preheated oven for 4 hours

Serve immediately, warm or cold.

Will keep in the fridge, well covered, up to a week.

**THE LOVE:** Don't use mushy tomatoes. Not even the oven can save those suckers!