



## Half-Dried Tomatoes

MAKES ABOUT 1 CUP

These bright, acidic cherry tomatoes add a burst of color and flavor to everything from scrambled eggs to Crème Fraîche Tarts or Seared Sea Scallops.

- 2 pints cherry tomatoes
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 teaspoons finely minced summer savory or thyme

Preheat the oven to 300°F. Cut the tomatoes in half crosswise. Place the tomatoes, cut side up, on a parchment paper-lined baking sheet. Drizzle with the oil and sprinkle with the salt, pepper, and savory. Roast for 45 minutes to 1 hour, until the tomatoes are beginning to color on their edges and have lost about half of their moisture. The tomatoes will keep, covered with plastic wrap at room temperature, for up to 1 day.

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