



FROM ELLENA'S COOKBOOK NO. 3

## ELLENA'S ROASTED TOMATOES

### *Ingredients*

24 tomatoes

4 to 6 garlic cloves, chopped (you can use more if you prefer)

Any type of flavored sea salt

Herbes de Provence or Italian Seasoning (which- ever is your preference)

Extra virgin olive oil

### *Directions*

Preheat oven to 350 degrees. Cut ends off of tomatoes and quarter them (you can use a variety of tomatoes ~ if you use cherry tomatoes slice them in half). Spread sliced tomatoes onto ungreased baking sheet. Sprinkle chopped garlic onto tomatoes. Sprinkle tomatoes with flavored sea salt and Herbes de Provence or Italian seasoning. Drizzle olive oil over tomatoes and bake for 1 hour. Cool and place into container to be refrigerated or frozen. You can use this base mix for bruschetta or simply place a warmed scoop onto cooked pasta and you have the perfect margherita pasta. You could also put this into your spaghetti sauce for a zing or add it to your favorite Tuscan soup recipe. It is just the perfect thing to have in your refrigerator.

### *Ellena's Notes*

After a recent event here at Latah Creek, I was wondering what to do with a lot of leftover tomatoes. My friend Janna came to my rescue - she said "roast them". I went home, cut the tomatoes up, added the Ellena touch, and fell in love with the result. My kitchen is never without a jar or two of what has become one of my food staples.



### *Wine Pairing*

Serve with our Chardonnay, Merlot, or Ellena-Elleena.