

CHERRY TOMATOES

Cherry tomatoes will be gone before you know it.

Roast and freeze some now for later use on salads, pizza and pasta dishes. Try all three kinds!

OVEN-ROASTED

25-30 cherry tomatoes (about 1 pound)

1 1/2 tablespoons extra virgin olive oil

Salt and pepper

METHOD

Heat the oven to 400°F.

Place the tomatoes on a sheet pan, drizzle over the olive oil and season with salt and pepper. Roast until the tomatoes collapse, about 10 minutes.

HONEY-ROASTED

25-30 cherry tomatoes, halved

2 garlic cloves, crushed

1 tablespoon honey

3 tablespoons olive oil

Salt and pepper

METHOD

Preheat the oven to 375°F. Place tomatoes cut side up and close together on an oiled baking sheet. Mix garlic, a pinch of salt, honey, olive oil and pepper. Spoon mixture over cherry tomatoes. Roast about 30 minutes until golden and bubbling.

MAPLE SYRUP-ROASTED

16 cherry or grape tomatoes, halved

2 tablespoons maple syrup

2 tablespoons olive oil

3 springs fresh thyme, stemmed

2 cloves garlic, thinly sliced

Salt and pepper

METHOD

Heat oven to 250°F. Spread tomato halves cut side up on a foil-lined baking sheet. Whisk syrup, oil, thyme, garlic, salt and pepper in a bowl and drizzle over tomatoes. Bake until tomatoes are half-dried and concentrated, 3-4 hours.

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NEED TO USE IT TONIGHT?

Try a quick and easy marinade—keeping it as simple as you need. Use store-bought Italian dressing to marinate tomatoes for a couple hours (or as long as you have). Or make your own marinade by mixing a scant 1/4 cup of olive oil, 2 tablespoons cider or balsamic

vinegar with fresh herbs from the garden, like parsley, basil and oregano. A half teaspoon of salt helps to bring out the flavor of the tomatoes. Toss with about four cups of halved cherry tomatoes. Eat the marinated tomatoes on their own or mix with salads for added flavor.