

Garlicky Roasted Tomatoes

The following technique was inspired by the Oven-Roasted Fresh Plum Tomatoes in Mark Bittman's excellent book, [*How to Cook Everything Vegetarian*](#). In my version, I fill the cavities with a shocking amount of garlic and don't bother to slip off the tomato skins post-roasting. These are terrific in countless ways: with pastas or other grains, in sandwiches, or even, might I suggest, as a savory crepe filling with scrambled eggs.

Yields about 30 roasted tomato halves

2 pounds small-medium tomatoes (I used a mixture of San Marzanos and Romas), halved
3-4 cloves garlic, depending on how many vampires you hope to keep away
3/4 teaspoon kosher salt
1/4 cup olive oil
sprinkling of freshly ground black pepper

Preheat oven to 375 degrees. Line a rimmed baking sheet with parchment paper.

Remove the core and seeds of each tomato half with a serrated grapefruit spoon or small knife. Discard. (This step isn't strictly necessary -- a few seeds can remain -- but it does give a nice deep cavity to fill with garlic and oil.) Place tomato halves cut-side up on the lined baking sheet.

Mash garlic with salt in a mortar and pestle until completely crushed and combined. Drizzle in the olive oil and continue mixing until evenly incorporated.

Use a small spoon to distribute the garlic-oil mixture evenly among the tomato cavities. Sprinkle with black pepper.

Roast for 40 to 50 minutes, or until tomatoes shrivel up considerably, release their juices, and just begin to blacken at the edges. Remove from the oven. Serve warm, immediately, or let cool.

Once completely cooled, tomatoes can be layered in glass jars. Fill jars with olive oil and keep refrigerated, tightly covered, for up to a week.