

Slow-Roasted Tomatoes

From the blog For Love of the Table

3 to 3 1/2 lbs. vine ripened tomatoes, cored and halved cross-wise (if using plum tomatoes, halve them length-wise)
3 or 4 sprigs winter savory
8 to 10 sprigs thyme
1 head of garlic, cloves separated and left unpeeled
1/4 c. olive oil

Place the tomato halves in a large bowl with the remaining ingredients and toss to coat everything with the oil and distribute the garlic and herbs uniformly.

Transfer the tomatoes, herbs, garlic and all liquid to a rimmed half sheet pan that has been lined with parchment paper. (If you don't have any parchment paper, simply brush the pan with a thin film of olive oil.) The tomatoes should be placed cut side down and should be arranged so that they are evenly spaced. The garlic and herbs too, should be distributed evenly around the baking sheet.

Place the tomatoes in a hot oven (375° to 400°) and roast until the skins split and begin to separate from the flesh—about 20 to 25 minutes. Remove the pan from the oven and tip off the accumulated juices into a heat-proof container. With the assistance of a pair of tongs or a small paring knife, lift off and discard the skins. Brush the peeled surface of the tomatoes with some of the olive oil that has risen to the top of the tomato juice that was just poured off. Season the tomatoes lightly with salt and pepper (be careful—the tomatoes are going to shrink considerably).

Reduce the oven temperature to 275° to 300° and return the tomatoes to the oven. The lower the temperature, the longer the tomatoes will take...but the less likely they might become over-caramelized as they roast. At the higher temperature, they will cook more quickly, but you will need to monitor them more closely and possibly reduce the temperature as the tomatoes near doneness.

The tomatoes will take anywhere from another 1 1/2 to 4 hours to finish. Remove the garlic cloves after an hour of roasting time (or whenever they have become soft and tender) and continue to tip off and reserve any accumulated juices from the pan as necessary. The tomatoes are done when they have shrunk and appear concentrated—but they should not be dried out.

Allow the tomatoes to cool on the sheet before lifting off and transferring to storage containers. Store the tomatoes in between layers of parchment paper in an airtight container. They will keep in the refrigerator for about a week. If frozen, they are best used within 6 months.

(Recipe adapted from [Think Like a Chef](#) by Tom Colicchio)

<https://www.forloveofthetable.com/2012/07/preserving-summers-bounty-with-slow.html>

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