

Semi-Dried Tomatoes

Serves 1 | Active Time: 2 hours | Total Time: 6 hours

Swick

Preparing the Semi-Dried Tomatoes

First, after blanching the tomatoes, be sure to peel around the stem so it remains intact.

To prepare the semi-dried tomatoes, place the blanched tomatoes on a dehydrator sheet and sprinkle with all the spices. Place in dehydrator on 115 to 120°F (45 to 50°C) and dry for 6 hours.

Alternatively, using an oven on the lowest heat setting (150 to 200°F) or (65 to 95°C), place tomatoes on a baking sheet lined with parchment paper and slow cook for 2 to 3 hours until the tomato skins are slightly rubbery. Use the convection setting if possible to maintain constant airflow.

Step 1: Preparing the Semi-Dried Tomatoes

- 6 vine tomatoes (with stems intact), scored with a small X on bottom and blanched
- 1 tbsp chili powder
- 1 tbsp Italian dried herbs or herbes de provence
- 1 tbsp flaked sea salt
- freshly ground black pepper, to taste