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Maple Roasted Tomatoes

*Adapted from a recipe published in
SAVEUR magazine.*

Ingredients:

20-25 cherry tomatoes, halved
2 1/2 Tablespoons dark maple syrup
2 Tablespoons olive oil
1 Tablespoon minced garlic
Fresh thyme sprigs

Directions:

~Heat oven to 250°F.
~Whisk maple syrup, olive oil and garlic together in a large bowl. Add salt and pepper to taste.
~Place cut tomatoes in same bowl and toss lightly to cover with maple syrup mixture.
~Spread tomatoes on a rimmed, foil-lined baking sheet with the cut sides up. Sprinkle with fresh thyme leaves that have been taken off their stems.
~Bake 3 1/2 hours until tomatoes are half dried and concentrated. Cool and store in airtight container in the refrigerator.
~Serve with toothpicks, or put in salads, sandwiches, pasta or pizza.

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