Slow-Roasted Tomatoes

Time 2-3+ hours

Ingredients

- Tomatoes! Beefsteak are great
- Olive oil
- Salt
- Sugar
- Balsamic vinegar

Steps

1. Preheat oven to 350F.
2. Put some olive oil in the bottom of some pans.
3. Cut tomatoes in half around the equator and put in the pan, open side up. Slide around a little so bottoms get olive oil on them.
4. Sprinkle some salt and sugar on top of each tomato.
5. Dribble some balsamic on each tomato.
6. Pour more olive oil on top. Everything should be coated in oil.
7. Bake for about 2-3 hours, until they look roasted enough.

Notes

Optionally, add other spices like thyme.