



# Candied Heirloom Tomatoes

Camine Pappas / August 2018

## INGREDIENTS:

A Selection of small and firm heirloom tomatoes of various colors

2 T light oil for each 6 tomatoes

1 ½ t kosher salt and ½ t cracked  
black pepper for each 6 tomatoes

4-5 sprigs of fresh rosemary

½ t of brown sugar to top each slice

## METHOD:

Preheat oven to 425 degrees F.

Carefully shave the top and bottom  
off each tomato so they stay  
upright. Cut each into 1 inch slices.

Toss them with salt, pepper and  
oil. Place each on a cookie sheet,  
lightly sprinkle with a bit more  
kosher salt. Nestle sprigs of  
rosemary around the tomatoes to  
perfume them while roasting. Dot  
each slice with the brown sugar.



Roast for about 30 minutes or until sugars caramelize and tomatoes are shriveled. Remove with small spatula to try and maintain shape. Cool. Use to garnish everything from pasta, to steak, to chicken, to bruschetta!

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