



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

PCFMA.ORG

## OVEN SUNDRIED TOMATOES



These taste way better than store-bought, maintaining their sweet and tangy flavor for use in salads, pastas, risotto, and more.



05 HR 20 MINS



Serves 4 to 6



Featuring

[Borba Family Farms](#)  
[Swank Farms Produce](#)  
[J&J Ramos Farms](#)  
[PICOSO FARMS](#)  
[Our Organics](#)

## INGREDIENTS

- 2 to 3 pints cherry tomatoes (for extra color use heirloom cherry tomatoes with yellow, orange, red, and purple colors)
- Pinch fine salt or garlic salt
- Olive oil

## METHOD

Place a rack in the center of the oven and heat on low to 225°F. Line a rimmed baking sheet with parchment or foil.

Cut the tomatoes in half and arrange them cut-side up, closely together, in a single layer. Sprinkle lightly with salt. You can also sprinkle with dried basil and garlic salt instead of regular salt. Go easy on salt as the tomatoes get saltier when dehydrated!

Bake for 4 to 5 hours. Check toward the last half hour to see if they are soft, shriveled, and leathery. Let cool thoroughly.

Pack them in a jar and fill it with enough olive oil to cover the tomatoes. They should last two to three weeks in the refrigerator.