

Sun-dried Tomatoes

- 6 pounds ripe tomatoes (preferably Roma variety -- less watery)
- 2 tablespoons salt
- 3 cups olive oil

Slice tomatoes lengthwise and arrange on racks or screens. Sprinkle with salt. If drying in the sun, place another screen over the top to keep debris and bugs out. Leave in the sun 8 to 12 hours, or bake in a low heat oven (200°F). Bake until all signs of moisture have disappeared or about 8 to 9 hours. Remove from oven and allow to cool. Pack in pint size jars and cover completely with olive oil. Seal tightly, decorate jar and refrigerate.