

## Olive Oil and Dried Tomatoes:

Sundried tomatoes in Oil is easy to do with your dehydrators. Drying 1/4" tomato slices is as easy as slicing the tomato and placing it in the dehydrator on the mesh sheets and waiting 5 to 8 hours for them to dry. All varieties, even green tomatoes, can be dried. Meaty tomatoes like Roma and Celebrity are great for drying but always remember to choose firm tomatoes that have just turned red. Do not dry too-ripe tomatoes because they darken. Wash them of course and remove the seeds and peel them if you wish. (I DON'T) Slice them up and put them in **the dehydrator** on the **mesh sheets** until they are crisp at no higher than 135 degrees F. The thicker you slice them the longer they will take to dry. When packing the tomatoes with oil, used sterilized wide mouth quart jars and press down with a wooden spoon to squeeze out any air pockets. Layer tomatoes, add the olive oil, and then more tomatoes. Leave at least one inch of headspace at the top of each jar so the tomatoes remain submerged in the oil. Store in the refrigerator. The oil may congeal but will soften if the bottle is left out on the counter for a few minutes before using. Serve on lettuce or spinach, add to cooked pasta, and use in cooking. This olive oil has absorbed the tomato flavour as well and also tastes great.

