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Roasted Tomato Vinaigrette

- 12 Ounces plum tomatoes, halved lengthwise and cored
- 1 Tbsp chopped garlic
- 1 Tbsp extra-virgin olive oil
- 1 Tsp Italian seasoning mix
- 1 Tsp kosher salt
- Freshly ground pepper, to taste
- 2 Tbsp sherry vinegar, or red-wine vinegar

- 1) Preheat oven to 300°F. Coat an 8-inch-square glass baking dish with cooking spray.
- 2) Toss tomatoes, garlic, oil, Italian seasoning, salt and pepper in a medium bowl. Spread the tomatoes in the prepared baking dish. Bake until the tomatoes are broken down and the juices are thick and syrupy, 1 hour 20 minutes to 1 hour 35 minutes.
- 3) Transfer the tomatoes to a blender. Add vinegar and puree. (Use caution when blending hot mixtures.) Cool completely before using.

Makes 1 Cup

