

*Found this strange recipe as part of a salad recipe. The salad recipe didn't sound very interesting, but these might be useful. They're sort of like sun-dried tomatoes. I grow a lot of tomatoes.*

## The Washington Post

*Democracy Dies in Darkness*

### 12-Hour Tomatoes

 Servings: 3 cups

- 8 large tomatoes, stemmed (but not cored) and cut in half vertically
- Fine salt
- Freshly ground black pepper
- 1/4 cup olive oil
- 8 teaspoons cumin seeds, toasted and ground (see NOTE)

#### Step 1

Position a rack in the middle of the oven and preheat to 200 degrees. Line a large rimmed baking sheet with a single piece of aluminum foil or parchment paper.

#### Step 2

Place the tomatoes, cut side up, on the baking sheet. Season on the cut side with salt and pepper to taste, drizzle with the olive oil, and sprinkle 1/2 teaspoon of cumin on each tomato half. Bake for 8 to 12 hours, or until the tomatoes have collapsed and shriveled to about 1/4-inch-thick; they should still be moist inside. Let cool completely, then refrigerate in an airtight container.

#### Step 3

NOTE: Toast the cumin seed in a dry skillet over medium heat until fragrant, 1 or 2 minutes, shaking the pan to keep the cumin from burning. Transfer to a heatproof bowl and let cool slightly, then using a spice grinder or mortar and pestle, grind to a coarse powder.

