

## Tomato Confit



### Ingredients

1 pint Florida cherry or grape tomatoes  
2 oz, (1/2 stick) unsalted butter  
2 tsp kosher salt  
Warm, crusty sliced bread  
Fresh cracked pepper  
Chopped fresh herbs

### Procedure

1. Wash and dry tomatoes, and remove any stems that are present.
2. Place into a small baking dish so that way the tomatoes are flat and level, and there is not a lot of extra space. (A loaf pan works well.) Sprinkle with salt.
3. Melt the butter and pour over. The butter should just barely cover the tomatoes. If not, add more.
4. Place in a 250°F oven for about 2 hours. The butter will melt, and start to turn brown. In the process do not stir the tomatoes, or they will break up. Gently swirl the pan around.
5. Cook until the butter is turning brown. At this point you can season them with pepper if you wish.
6. Spoon out some tomatoes with the butter, including the browned bits. Spoon and smear on fresh bread that is warm and slightly toasted. Sprinkle with freshly chopped herbs if desired.

Alternative: Use Plum or Roma Tomatoes. First peel the tomatoes by making a small slit in the bottom of the skin, plunging them in boiling water, then into ice water to remove the skin. Follow the same procedure as before. The cooking time might be up to 3 hours.

