

Slow-Roasted Tomatoes

<http://userealbutter.com/2018/08/28/slow-roasted-tomatoes-recipe/>
from *Foodie with Family*

3-4 lbs. roma tomatoes (or other paste tomatoes), cored and quartered
3-4 lbs. beefsteak tomatoes (or vine ripe tomatoes), cored and quartered
2 yellow onions, peeled, trimmed, cut into wedges
1 head garlic, peeled (leave cloves whole)
1 tbsp fresh thyme leaves (stripped from stems)
1 tsp dried oregano or 1 tbsp fresh oregano (stripped from stems)
1 tbsp kosher salt
1 tsp freshly ground black pepper
1/4 cup extra virgin olive oil
1 – 1 3/4 cup pinot noir or pinot grigio (or 3/4 cup balsamic vinegar and 1/2 cup water)

Preheat oven to 250°F. Toss the tomatoes, onions, garlic, herbs, salt, pepper, and olive oil together in a large bowl. Spread the contents of the bowl evenly over one (full) or two (half) foil-lined rimmed baking sheets. Roast the tomatoes for 6 hours in a conventional oven until the onions are caramelized. They will cook much faster in a convection oven, so start checking them after a couple of hours. Scrape everything into a blender or a food processor. Add the liquid of your choice (wine or diluted balsamic vinegar) and purée until smooth. **Note:** I freeze my paste, so I leave the liquid out until I'm ready to use the paste. Makes 2 pints of concentrated (without the liquid added) paste.