

PRESERVED CHERRY TOMATOES

Serving Size: 1½ quarts/4 pints

Shelf life: 6 months

INGREDIENTS

- 2 quarts cherry tomatoes
- 2 tbsp. minced garlic
- 3 tbsp. chopped fresh basil
- 3 tbsp. chopped fresh oregano
- 2 tbsp. olive oil
- 1 tbsp. sugar
- 2 tsp. lemon juice



METHOD

1. Blanch, peel, core and quarter tomatoes.
2. Sterilize the jars and lids by boiling them in water for 2 minutes - remove and air dry.
3. Heat olive oil in a large Dutch oven.
4. Add garlic and basil, cook until basil is tender and oregano is fragrant (*about 2 minutes*).
5. Add tomatoes and sugar, simmer uncovered for about 20 minutes or until desired consistency (*you will need to cool longer if tomatoes are watery*). Finish with lemon juice.
6. Place in hot, sterilized mason jars and place in hot water bath, bring water back to the boil and boil for about 15 minutes longer. Remove and let cool, re-bath and jars that don't seal.

