

Marinated Sun-dried Tomatoes

Season: all year round baby!

1 x 200g jar

The beauty of this simple but delicious recipe is that it is so easy your pet monkey could make it...

1 packet of sun-dried tomatoes

Organic extra virgin olive oil

12-15 whole black peppercorns

2 cloves of fresh garlic when in season, otherwise organic

1 fresh red chilli

Let's go:-

First soak the sun-dried tomatoes in boiling hot water for about 20-30 minutes.

Meanwhile, thinly slice the garlic cloves and slice the chilli.

Start by layering your tomatoes in the jar; add a few slivers of garlic and chilli, with some black peppercorns, repeat this process until the jar is full. Carefully pour in the extra virgin olive oil until you reach the rim of the jar. Screw the lid on tightly, use within 5 days (please keep somewhere cool & dark).

Ps. you could try making your own semi-dried tomatoes, by placing 1kg of halved tomatoes (take out the seeds & sprinkle with salt & sugar) in a low oven for about 6-10 hours - depending upon how juicy they were to begin with. Then follow the recipe above.

Et voila! I told you it was easy...