

CHERRY TOMATO-ONION CONFIT

Condiment

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Enjoy this fresh and delicious condiment with cheeses for happy hour, use as an addition to farro, pasta, bean, or chickpea salads, or as a topping for fish, chicken, or egg dishes.

Extra tomato-onion confit can be stored in a tightly sealed container with its oil for up to 2 weeks in the refrigerator. Bring to room temperature and stir before serving.

Makes: about 1 1/2 - 2 cups

INGREDIENTS

3 cups fresh cherry tomatoes (halved if large in size)
1/2 sweet onion, peeled, thinly sliced
3 cloves garlic, peeled and thinly sliced or minced
1/2 cup extra virgin olive oil
3 sprigs fresh thyme
2 sprigs fresh oregano
1 sprig fresh rosemary
– OR – 1 teaspoon dried Italian herb blend in place of the fresh thyme, oregano, and rosemary
1/2 teaspoon Kosher salt
1/4 teaspoon black pepper
1/4 teaspoon dried red pepper flakes (optional)
Fresh basil leaves for garnish, torn or sliced chiffonade

DIRECTIONS

1. Preheat oven to 350° F.
2. Spread the tomatoes, onions, and garlic into a glass or ceramic baking dish with sides (any shape, approximately 2-quart size). Pour the olive oil over top, and sprinkle with the fresh or dried herbs, salt, pepper and red pepper flakes (if using)
3. Bake until mixture is very soft and bubbly, about 50 – 60 minutes. Remove from oven. Discard the stems from the fresh herbs. Gently mix the tomato-onion confit to blend, yet leave it chunky. Allow it to rest and cool slightly a few minutes, if serving right away. Garnish with torn or chiffonade fresh basil leaves.

EASY APPETIZER IDEA –

Cheese with Tomato-Onion Confit

4 – 6 ounces soft or semi-soft cheese (such as Brie, Cambozola, Taleggio, or goat cheese)
crackers or bread slices

- Place cheese into a rimmed serving dish. Warm it slightly or bring to room temperature. Spoon some of the warm or room temperature tomato-onion confit over top, allowing it to drizzle down the sides of the cheese. Sprinkle fresh basil leaves, torn or chiffonade, over the top as garnish. Serve with crackers or bread slices.

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- Place the tomato-onion confit into a small serving bowl and garnish with fresh basil leaves, torn or chiffonade. Serve the confit alongside cheese(s) on a cheese tray, along with crackers or bread slices.