

## *Smoked Sun Dried Tomatoes*

Did you know sun dried tomatoes are not really dried by the sun? Surprise! They're usually just dehydrated. So why not make them yourself?

Select firm ripe tomatoes. I like the skins removed but the kind you buy in the store still have the skins so if this is okay with you - you needn't bother.

If you do want to remove the skins simply dip them in a few at a time in boiling water for about 45 seconds, scoop them out with a slotted spoon and immediately plunge them into a bowl of ice water. The skin will slide right off. Cut around the stem and core out the hard center. Check for any bruises or imperfections and cut them out as well. Don't forget the bottom. The blossom end sometimes has rough scars. Cut it out too!

Once the tomatoes are peeled cut them lengthwise into quarters and remove as much juice and seeds as possible.

<http://www.deejayssmokepit.net/>

Place them on trays leaving room between to let the air circulate. I like to crumble basil on my tomatoes and just a tiny bit of kosher salt before smoking and dehydrating. Set your smoker for about 150°F to 175°F. I like to smoke using hickory, mesquite, pecan or apple. Do not fill your water pan as the tomatoes will never dry.

When done, the tomatoes should be pliable, like a raisin not stiff and brittle. They will have a deep red color and not feel tacky.

When done cool at room temperature for about an hour and either bag using zip lock bags or a vacuum sealer. Keep them in a cool dry place for up to 9 months.

Enjoy!

<http://www.deejayssmokepit.net/>