

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

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ANTIPASTO TOMATOES

Lots of tomatoes

This step involves thinking ahead. Small tomatoes work best for drying – Juliets, Principe Borgheses, Sun Golds or cherry-types. Cut in half and arrange skin-side-down on trays in a food dehydrator, or the sun if you live in a dry climate. Dry until they feel between leathery and brittle.

vinegar

dried thyme

capers

olive oil

Place dried tomatoes in a bowl. Heat vinegar in a saucepan or microwave, then pour enough into the bowl to cover the tomatoes. Soak for 10 minutes, then pour it off and save (it makes a great vinaigrette). Press off excess vinegar with the back of a wooden spoon. Then toss the damp tomatoes with thyme, or other spices that appeal to you. Pack loosely in glass jars with capers and enough olive oil to cover. They will keep on the shelf this way for several weeks, but taste so good they probably won't last that long.

