

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Tomato Bread

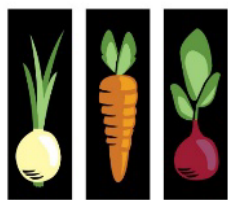
### Ingredients

- 3 ½ cups all-purpose flour
- 2 cups cherry tomatoes or quartered Roma tomatoes
- 2 ¼ tsp instant (rapid rise) yeast
- 2Tbs honey
- 2 Tbs herbs such as rosemary, thyme, or basil(optional)
- 2 tsp salt
- 1 Tbs extra virgin olive oil
- ¾ cup warm water (115F)

### Directions

Preheat your oven to 400F. Spread the tomatoes out on an oil coated baking pan and roast for 10-15 minutes or until just lightly browned. Puree the tomatoes in a blender and set aside.

In a small bowl, combine the water, yeast, honey, and 1 tablespoon of olive oil and set aside. In a large bowl, combine the flour and salt in the bowl of a standing mixer. Add the blended tomatoes, the yeast mixture, and the herbs if using them. Stir with a wooden spoon or spatula just until the ingredients start to come together. Then attach a dough hook to the standing mixer and knead the dough for about 8 minutes on medium setting. The dough will still be a little sticky. Depending on how much juice was retained from the tomato mixture, add a little more flour if the dough seems too sticky. Remove the dough from the bowl and roll into a ball. Lightly oil a clean bowl with oil and roll the dough ball around it. Cover bowl with plastic wrap and in a warm area of your kitchen until double in size. Once the dough is ready, roll or form the dough into a rectangular loaf shape so it fits snugly into a 9x5 inch loaf pan. Cover loosely with oiled plastic wrap and return to a warm place until it is almost doubled in size. Preheat your oven to 350F. Bake dough for 40-50 minutes or until the top of the bread has browned nicely. Transfer the bread to a wire rack and cool completely. Slice, serve, and enjoy!



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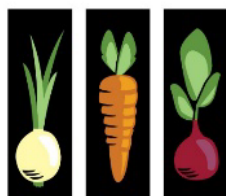
## Tomato Jam

### Ingredients

- 2 lb. tomatoes, roughly chopped
- 2 ½ Tbs balsamic vinegar
- ½ cup sugar
- 1/3 cup brown sugar
- 1/3 cup water
- ¼ tsp cinnamon
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### Directions

Place the tomato, water, cinnamon, and balsamic vinegar in a pot. Bring to a simmer and cook for 5 minutes. Stir in the remaining ingredients. And continue to cook for another 20 minutes. Allow to cook for another 25 minutes. Allow it to cool completely.



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## Oven Dried Tomatoes

### Ingredients

- 4 lbs. Roma tomatoes

### Directions

Preheat your oven to 200F. Line a baking sheet with parchment paper. Cut the tomatoes in half and remove the seeds with a spoon. Cut the tomatoes into eight even pieces. Arrange the tomatoes on the baking sheet, placing the cut side up. Bake for 5-6 hours until dry.