

SMOKED TOMATOES

Ingredients

- 8 plum tomatoes (about 2 pounds), halved and seeded
- Kosher salt and freshly ground pepper
- 4 sprigs rosemary or thyme

Directions

1. Special equipment: 2 cups hickory, cherrywood or applewood chips 2 9-inch-round disposable aluminum pie pans
2. Soak the wood chips in water 1 hour, and then prepare your grill for smoking.
3. Season the tomatoes with salt and pepper. Divide the herbs between the disposable pie pans, then add the tomatoes, cut-side down.
4. Once the grill reaches 250 degrees F, place the pans with the tomatoes on the cooler side of the grill. Close the grill and let smoke until the tomatoes are tender, 30 to 40 minutes. If using a gas grill, turn off the flame and let the tomatoes sit 10 more minutes (this is not necessary if using charcoal; it imparts smokier flavor).
5. Remove from the grill and serve hot or at room temperature.