

# Pomodori Al Forno

(Adapted from Café Lago's recipe and copied from bon appétit magazine, September 08)

- 1 c. olive oil, divided
- 2 pounds plum tomatoes, halved lengthwise, seeded
- 1 ½ t. dried oregano
- ¾ t. sugar
- ½ t. salt
- 1-2 cloves garlic, minced
- 2 t. minced fresh Italian parsley
- Aged goat cheese (such as Bucheron)
- 1 baguette, thinly sliced crosswise, toasted

Preheat oven to 250°F. Pour ½ cup of oil into 13x9x2-inch ceramic baking dish. Arrange tomatoes in dish, cut side up. Drizzle with remaining ½ c. oil. Sprinkle with oregano, sugar, and salt. Bake 1 hour. Using tongs, turn tomatoes over. Bake 1 hour longer. Turn tomatoes over again. Bake until deep red and very tender, transferring tomatoes to plate when soft (time will vary, depending on ripeness of tomatoes), about 15-45 minutes longer.

Layer tomatoes in a medium bowl, sprinkling garlic and parsley over each layer; reserve oil in baking dish. Drizzle tomatoes with reserved oil, adding more if necessary to cover. Let stand at room temperature 2 hours.

DO AHEAD: Cover; chill up to 5 days. Bring to room temperature before serving.