

**Appetizer**

---

# **Roasted Grape Tomatoes**

Linda Green

Taste of Home Simple & Delicious - August 2011

**Start to Finish Time: 25 minutes**

**1/2 cup cider vinegar**

**1/4 cup packed brown sugar**

**2 tablespoons canola oil**

**4 cloves garlic, minced**

**1/2 teaspoon salt**

**1/2 teaspoon pepper**

**1 pound grape tomatoes**

**1 tablespoon fresh parsley, minced**

**Assorted crackers**

**Gouda cheese slices**

Preheat oven to 375 degrees.

In a large bowl, whisk the vinegar, brown sugar, oil, garlic, salt and pepper.

Add the tomatoes. Toss to coat.

Transfer to a greased 15x10x1-inch baking pan.

Sprinkle with the parsley.

Bake, uncovered, for 12 to 14 minutes or until tender, stirring occasionally.

Serve with the crackers and cheese.

Yield: 4 cups

---

Per Serving (excluding unknown items): 486 Calories; 27g Fat (48.1% calories from fat); 1g Protein; 65g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1093mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 5 1/2 Fat; 4 Other Carbohydrates.