

Bloody Mary Roasted Tomatoes

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Preparation Time: 5 minutes

Bake Time: 25 minutes

1 pint grape tomatoes

1 tablespoon extra-virgin olive oil

1 teaspoon Worcestershire sauce

1/4 teaspoon celery salt

hot sauce

Preheat the oven to 425 degrees.

In a medium cast-iron skillet, toss the tomatoes with the olive oil, Worcestershire and celery salt.

Bake until the tomatoes pop and split, 20 to 25 minutes. Transfer to a bowl with the pan juices and let cool, about 25 minutes.

Season the tomatoes with a dash or two of the hot sauce.

Using a potato masher, coarsely smash half of the tomatoes. Leave the rest whole.

Yield: 1 cup

Per Serving (excluding unknown items): 125 Calories; 14g Fat (96.2% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 445mg Sodium. Exchanges: 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.