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wonderful way of

the summer. I slice

for eight hours. You

can use just about any herbs you like or have on hand. I repeating the process as my tomatoes ripen. You can also add peppers to add more flavor.

They transform into a deep, rich tasting tomato that is great as a topping on crusty bread. You can store them in the refrigerator and use them as needed.

Enjoy!

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[source](#) [2]

Crops:

[tomato](#) [3]

Type:

[how-to](#) [4]

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[summer](#) [5]

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[4] <http://kgi.org/blog-type/how>

[5] <http://kgi.org/season/summer>

[6] <http://kgi.org/topics/food-preservation>