

## CANDIED GARLIC ON THYME ROASTED TOMATOES



### Ingredients:

2	Cups	Water
1	Cup	Granulated Sugar
17	Cloves	Garlic, peeled (divided)
1½	Tablespoons	Olive Oil
8	Medium	Roma Tomatoes
3	Tablespoons	Fresh Thyme, minced
6	Ounces	Boursin Cheese
1	Large	Baguette, sliced into 16 pieces
		Salt and Pepper to taste

### Directions:

1. Bring water and sugar to a boil. Reduce heat and add 16 garlic cloves. Gently simmer until soft, about 15 minutes. Drain and let dry.
2. Warm olive oil in a skillet and saute garlic until lightly browned, stirring to coat all the cloves.
3. Slice the tomatoes in half lengthwise. Scoop out and discard the seeds and pulp. Place on a cookie sheet, skin side down and sprinkle with salt, pepper and thyme. Drizzle with olive oil and roast at 250° for 1 hour.
4. Remove from oven. Rub crostini slices with 1 raw garlic clove. Top with a smear of Boursin cheese, a tomato slice and one or two cooked garlic cloves. Season with additional salt and pepper, if desired.