**Sautéed Grape Tomatoes**

* 500 ml grape tomatoes, halved

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* **15ml15** 15 ml light brown sugar
* 45ml balsamic vinegar
* 1ml teaspoon salt
* 5ml olive oil
* **30ml**  thinly sliced fresh basil

**Preparation**

1. 1. Sauté tomatoes and next 3 ingredients in hot oil in a small skillet over medium-high heat 2 to 3 minutes or until thoroughly heated. Remove from heat, and stir in basil.

**Roasted Grape Tomatoes**

**Ingredients**

* 1000ml [grape tomatoes](http://www.foodterms.com/encyclopedia/tomato/index.html)
* 3 garlic cloves, peeled
* 45ml [extra-virgin olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html)
* 10ml coarse kosher salt
* 5ml freshly ground black pepper

**Directions**

Preheat oven to 400 degrees F. In a medium bowl add the grape tomatoes and 3 garlic cloves. Drizzle with 3 tablespoons of olive oil and sprinkle with salt, pepper.

In a 9 by 13-inch glass [baking dish](http://www.foodterms.com/encyclopedia/cookware-and-bakeware-materials/index.html), place the tomatoes and [garlic cloves](http://www.foodterms.com/encyclopedia/garlic/index.html), ensuring they are in just 1 layer. Roast for 20 minutes, and then stir. Add 2 to 3 tablespoons of hot water, if too dry in appearance. Return to the oven and cook for 20 to 30 more minutes.

When ready, the tomatoes will have begun to shrivel and the liquid in the dish should have thickened. Serve hot from oven.

**Bruschetta**

**Ingredients**

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**500ml grape or cherry tomatoes**  
**2 cloves garlic, finely minced**  
**15ml olive oil**  
**5ml balsamic vinegar**  
**6-8 fresh basil leaves, chopped**  
**Salt and pepper to taste**

**Directions**

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**1.  Rinse tomatoes well and cut into quarters. Add to medium sized bowl.**

**2.  Add minced garlic, chopped basil, olive oil and balsamic vinegar to tomatoes.  Salt and pepper to taste.  Mix well.**