

## Roasted/Grilled Tomato Hot Dog Topping

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### Ingredients

- 1 pint tomatoes
- olive oil
- salt
- skewers; if grilling



### Instructions

1. If roasting:
2. Cut the tomatoes in half and toss with them some olive oil and salt
3. Place them on a baking sheet lined with aluminum foil and roast at 415 degrees for about 15 minutes, or until bubbly softened, and starting to brown.
4. If grilling:
5. Soak about 10 skewers in water for about 10 minutes (if they are wood)
6. Skewer some tomatoes on to each
7. Drizzle with olive oil and salt, then place on a hot grill turning frequently until they start to soften and turn brown
8. Once cooled slightly place tomatoes onto the hot dogs with mustard!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/fall-grilling-and-tailgating-with-hebrew-national/>