



How to Rehydrate and Marinate Sun Dried Tomatoes in 3 Easy Steps

Ingredients

- sun dried tomatoes
- red wine or red wine vinegar
- fresh herbs (rosemary, thyme), garlic, capers
- olive oil

Instructions

1. **Rehydrate.** Place the sun dried tomatoes in a shallow bowl and cover with a half/half mix of red wine and water, or red wine vinegar and water. Let the tomatoes soak overnight.
2. **Marinate.** Discard the liquid and pat the tomatoes dry with paper towel. Pack into jars along with your choice of aromatics - sprigs of rosemary and thyme, a clove of garlic, capers.
3. **Preserve.** Cover with olive oil. Seal the jar.