

# Cherry Sherry Tomatoes

- extra virgin olive oil
- 3 cloves garlic, minced
- 1 yellow onion, sliced thin
- 1 pint cherry tomatoes, stems removed
- 2 tablespoons sherry vinegar
- 1 teaspoon sugar
- crushed red pepper flakes to taste

Preheat oven to 375 degrees Fahrenheit.

Heat skillet over medium-high heat. Add olive oil.

Add garlic and onions. Cook until onions start to soften.

Throw the tomatoes in and stir, turning a couple times.

Add the vinegar, sugar and crushed red pepper. Stir briefly.

Empty pan contents into a casserole dish, and put dish in oven.

Bake for about 20 minutes.

Serves: 4

Preparation time: 30 minutes

– [Subscriptions \(1\)](#)

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