



Roasted Tomato Sauce

adapted from "Pasta & Co. By Request" by Marcella Rosen

An easy and delicious recipe for summer's ripest tomatoes and fresh aroma basil

Use for pasta (sturdy cut like penne or ziti), but also as a side to grilled meats, or combined with such vegetables as green beans and zucchini, or over potatoes with eggs. It's also great as a base for pizza or bruschetta.

Notes:

This is very easy, but be sure to allow for up to three hours of roasting. The tomatoes must cook so long that they brown. Any less and you will not develop the full flavor of this sauce. It may happen in two hours, so be sure to check it at the two-hour mark to see if they are ready. Makes 4 1/2 cups.

Essential gear:

- Food processor

Ingredients:

- 3 lbs. Tomatoes (as ripe as you can get them before they mold)
- 3/4 C. olive oil
- 10 – 12 medium-to-large clove garlic, peeled
- 1 – 1 1/4 C fresh basil leaves
- 1/2 teaspoon salt
- 1/2 teaspoon fresh black pepper.

Directions:

1. Preheat oven to 325° F.
2. Remove stems from tomatoes. Halve the tomatoes horizontally and place in a shallow baking pan with cut sides up.
3. Place olive oil, garlic, basil, salt and pepper in a food processor with steel blade. Process until garlic is finely chopped.
4. Pour mixture over tomatoes and bake two to three hours or until tomatoes collapse, becoming saucy, and actually begin to caramelize. Stir the tomatoes now and then, breaking them up as you do.
5. When tomatoes are reduced to a chunky sauce, remove from oven. if the amount of tomato skin is objectionable, run part or all of the sauce through a food processor.



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