



**RECIPE NAME:** Roasted Tomato Sauce

**FROM THE KITCHEN OF:** Liz Gross '04

### INGREDIENTS:

10 fresh garden tomatoes, cored and quartered (or more)  
1 onion, quartered (or more)  
5 cloves of garlic, whole (or more)  
Olive oil  
Salt and Pepper  
1 carrot, cut into 2" chunks (or more, optional)  
1 zucchini, cut into 2" chunks (or more, optional)  
1 sweet pepper, roughly chopped (or more, optional)  
Fresh basil (optional)

### INSTRUCTIONS:

Preheat oven to 350.

Put the tomatoes, onion, and garlic (and other vegetables, if using) in a 9x13 baking dish or a large roasting pan. Drizzle with olive oil and stir to coat. Add salt and pepper to taste. Roast for 2-3 hours, stirring approximately every 45 minutes, until there is a small amount of liquid left in the pan.

Transfer the vegetables to a blender (you may need to do this in batches), and blend to a sauce consistency. Add some fresh basil leaves and blend again if you want tomato basil sauce. If the sauce is too thick, add some olive oil, water, vegetable stock, or tomato juice.

**Additional Notes:** Sauce will store for about a week in the refrigerator or can be frozen for later use. Use on pasta, pizza, or in chili. This is a very flexible recipe to use up fresh garden or farmer's market produce. I sometimes make it with 10 pounds of tomatoes!

