

JUN

JUL

AUG



SEP

OCT

NOV

DEC

MAKES 3 CUPS

Roasted Tomato Sauce



ingredients

- 4 pounds tomatoes (about 6-8 medium or 4-6 large), cored and cut in half
- 4 garlic cloves, peeled
- 2 sprigs of fresh thyme
- olive oil
- kosher salt
- fresh black pepper
- sugar
- balsamic vinegar (optional)

first

Preheat oven to 375° degrees. In a 9" x 13" pan, place tomatoes, cut side facing up. Add garlic and thyme, sprinkle with olive oil, salt, pepper and a pinch of sugar. Roast the tomatoes for approximately 1 ½ to 2 hours.

half way through roasting...

Carefully pour off the excess liquid and turn tomatoes over, skin side facing up. Continue to roast until tomatoes are lightly golden brown. Let cool on stove top.

last

Remove thyme stems and discard. With a slotted spoon, transfer tomatoes and garlic to the bowl of a food processor or blender jar. Process until smooth. Add more salt, pepper and sugar to taste. Add a splash of balsamic vinegar (optional). Adjust seasonings to taste.

Let cool and transfer sauce to containers. Refrigerate up to 1 week or freeze for up to 6 months.