

Fresh Tomato Sauce

Time: 30 minutes

Yield: About 2 1/2 cups

Ingredients

5 pounds vine ripe tomatoes

1 teaspoon salt

2 tablespoons olive oil

1 tablespoon tomato paste

2 garlic clove, halved

2 basil sprig

Preparation

Step 1

Cut the top 1/4 of the tomatoes off and poke your finger into each cavity, expelling the seeds.

Cut tomatoes in half horizontally. Press the cut side of tomato against the large holes of a box grater and grate tomato flesh into a bowl and discard skins and seeds.

You should have about 4 cups.

Step 2

Put tomato pulp in a low wide saucepan over high heat. Add salt, olive oil, garlic and basil. Bring to a boil, then lower heat to a brisk simmer.

Step 3

Reduce the sauce by almost half, stirring occasionally, to produce about 2 1/2 cups medium thick sauce, about 15 minutes.

Taste and adjust salt. It will keep up to 5 days in the refrigerator or may be frozen.