



ROASTED TOMATO SAUCE

This is one of the most delectable tomato sauces I've ever eaten, and so simple. It's great on pasta or smeared on crusty bread as an appetizer.

About 3 pounds of plum-style tomatoes, quartered
Extra virgin olive oil
6-8 cloves garlic, chopped
½ cup Parmesan
½ cup bread crumbs
Salt and pepper, parsley, oregano and basil to taste

Use a large roasting pan. Cover bottom with olive oil. Add chopped garlic and tomatoes. Salt tomatoes, then toss in the oil. Cover with the cheese/herbs/breadcrumbs mixture, and bake 30 minutes at 375. Stir all together and return to the oven for another 30 minutes. Makes about 3 cups sauce.

This makes a thick and amazingly flavorful sauce, which you can thin with water or a little wine.

Adapted from a recipe by Connie Dorval, a marvelous cook.