

Slow Roasted Tomato Sauce

-5-6 very large tomatoes OR
about a dozen Roma
tomatoes
-1 head of garlic, chopped
-1 cup chopped fresh basil
-2 tablespoons olive oil
-1 cup vermouth or white
wine
-Salt and pepper to taste

1. Preheat oven to 325 degrees F. Cut the tomatoes into chunks and spread out on a half-sheet baking pan.
2. Sprinkle chopped garlic and basil all over the tomatoes. Pour oil lightly over the tomatoes.
3. Sprinkle a little salt and pepper over everything. Place baking sheet in oven and try not to go crazy from the incredible aroma.
4. Check the tomatoes after about 2 hours to make sure they're not burning. If they haven't gotten any blackening at all, let them go for another hour or two, checking occasionally.
5. Four hours should be more than enough time. When the tomatoes are done to your liking, remove from oven and process them through a food mill to remove seeds and skins.
6. If you don't have a food mill, try pressing the tomatoes through a mesh sieve using a rubber spatula.
7. Pour tomato pulp into a large saucepan and add vermouth/ wine, then add water to reach desired consistency (probably anywhere from 2-4 cups).
8. Bring this to a boil, reduce to simmer, and cook for an hour. Once this sauce is done, you can use it as the base for further additions for pasta or pizza sauce as you like

Nutritional Facts: 607 Calories, 50g Carbs, 29g Fat, 10g Protein, 73 mg Sodium, 20g Sugar