

Fresh Roasted Tomato Sauce

written by The Recipe Exchange | September 29, 2020

Ingredients

2 Tbls. olive oil
6 ripe tomatoes – halved lengthwise
salt and pepper – to taste
3 cloves garlic – minced
1/3 cup olive oil
10 fresh basil leaves – shredded

Directions

Coat bottom of a baking dish with 2 Tbls. olive oil.

Arrange tomato halves, cut side up, in pan.

Sprinkle with salt and pepper, then press minced garlic into each tomato half.

Drizzle 1/3 cup olive oil evenly over tomatoes.

Bake in a 375 degree oven for 2 hours, basting every 1/2 hour with the drippings in the pan.

Remove tomatoes from pan and chop into small pieces.

Remaining in the pan should be some juices with burned bits. Scrape burned bits from the pan and mix into the other juices.

At this point, you can either freeze sauce or serve tossed with cooked pasta.

When serving, toss with shredded basil.