

## Roasted Tomato Sauce

Adapted from Alton Brown's recipe for tomato sauce

### Ingredients:

This recipe makes about 4 cups of sauce

20 Tomatoes, halved and seeded  
1/2 cup olive oil  
1/2 teaspoon salt  
1 teaspoon pepper  
1 cup finely diced onions  
2 TBS minced garlic  
2 TBS finally chopped oregano leaves  
2 TBS chopped thyme leaves  
2 TBS sage leaves

### Direction:

Preheat oven to 325

Spray two cookie sheets with Pam. Place tomatoes cut side up on the sheets. Sprinkle with oil, salt and pepper, onion, garlic, and herbs. I put most of my sage leaves on the bottom of the sheet. Bake the tomatoes for about two hours. Cool the tomatoes and process through a food mill or food processor. We used our magic separator. Freeze or use.

Guten Appetit