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Roasted Tomato Sauce

Ingredients:

- 5 pounds roma tomatoes, halved
- 1/4 cup olive oil
- 2 teaspoon salt
- Sliced onion or 2 teaspoons onion powder
- Sliced shallot or 2 teaspoons shallot powder
- 2 teaspoons sugar
- Optional - 1/2 teaspoon ground pepper (I grow my own)
- Optional - 2 teaspoons dried oregano or basil (I grow my own)

Instructions:

1. Preheat oven to 400°F.
2. Drizzle pan with olive oil and sprinkle with salt, sugar, and any other herbs and spices that you use. Sliced onions and shallots will work too.
3. Arrange tomatoes cut side down on a large baking sheet prepared as above.
4. Roast for 60-75 minutes until tomatoes are caramelized and the skin begins to separate.
5. Let cool and pinch the skins between your thumb and forefinger to slip them off. I love that this recipe allows me to skip peeling tomatoes!
6. I prefer to hand mash tomatoes with a potato masher to retain the bright red color and leave them more like crushed tomatoes. But you can blend the roasted tomatoes in a food processor or with an immersion blender until smooth (or leave slightly chunky if you prefer). Infusing them with air will cause the sauce to turn a bit orange but it doesn't alter the taste.
7. Freezes well or store in airtight containers in the fridge for up to a week.

Slow Cooker Method: Place all ingredients in a slow cooker and cook on low for 6-8 hours. Blend or mash when finished.