

**LITTLE RED HEN**

Upinngil Home Bakery

[www.upinngil.com](http://www.upinngil.com)

413-863-4431

# Oven Roasted Tomato Sauce

Cut up a bunch of tomatoes of any variety in to 1/2" thick chunks or slices. Arrange them in a single layer on a baking sheet pans. Add 4 whole cloves garlic per pan. Sprinkle with salt and pepper, drizzle with olive oil. Roast in 375 oven for about 30 min or until most of the liquid is evaporated, but before edges begin to scorch. Transfer to large bowl and blend with immersion blender. Or transfer to blender and blend well. Taste and add more salt if needed. Freeze, or can in hot water bath.

Variations: Add thick slices of pepper or onion to pan before roasting. Add fresh herbs like parsley, basil or oregano before blending.

-Sorrel's Kitchen

**LITTLE RED HEN**

Upinngil Home Bakery

[www.upinngil.com](http://www.upinngil.com)

413-863-4431

# Oven Roasted Tomato Sauce

Cut up a bunch of tomatoes of any variety in to 1/2” thick chunks or slices. Arrange them in a single layer on a baking sheet pans. Add 4 whole cloves garlic per pan. Sprinkle with salt and pepper, drizzle with olive oil. Roast in 375 oven for about 30 min or until most of the liquid is evaporated, but before edges begin to scorch. Transfer to large bowl and blend with immersion blender. Or transfer to blender and blend well. Taste and add more salt if needed. Freeze, or can in hot water bath.

Variations: Add thick slices of pepper or onion to pan before roasting. Add fresh herbs like parsley, basil or oregano before blending.

-Sorrel's Kitchen