

Versatile Fresh Tomato Sauce

Yield: 4 cups

Ingredients:

4 pounds ripe tomatoes cored
2 1/2 to 3 tablespoons finely chopped fresh basil
2 1/2 teaspoons finely chopped fresh oregano
3/4 cup cold-pressed extra virgin olive oil
fine Celtic or sea salt to taste



Directions:

Peel the tomatoes with a vegetable peeler. Cut into quarters and remove and discard the seeds. Dice and transfer to a large serving bowl. Add the basil and oregano. Gently fold ingredients to coat tomato with herbs.

Immediately prior to serving, heat the olive oil over medium-low heat in small saucepan until hot (but not smoking); add salt and pour over the tomato mixture. Mix well. Toss sauce with cooked pasta and serve. TIP: This is especially nice with tiny mozzarella balls mixed in.