

## Tomato Pasta Sauce

½ cup olive oil  
15 Roma or other ripe tomatoes, sliced in half,  
lengthwise  
6 garlic cloves, peeled and cut in half,  
lengthwise  
1 tsp. Kosher or sea salt  
1 tsp. freshly ground pepper  
12 fresh basil leaves, torn in half



Preheat oven to 300 degrees. Pour olive oil into a 9" x 13" ovenproof glass or nonstick roasting pan. Lay tomatoes cut side down in the oil, sprinkle with garlic cloves, and then sprinkle with salt and freshly ground pepper. Cover pan with foil and place in oven for 2 hours until tomatoes and garlic are very soft. Cool slightly and remove tomato skin. Add basil to the tomatoes and stir gently. Serve over any cooked pasta.

Serves four

**Suggested wine pairing:** Sonoma County Cabernet Sauvignon