

# Carrboro FARMERS' MARKET

locally grown  nationally known

YEAR ROUND *Celebrating 31 Seasons*

## Tomato Day 2009

### Simmered Tomato Sauce

Recipe provided by

**Sheri Castle**

*Recipe Tester ~ Author ~ Teacher*

Makes about 4 cups

3 pounds ripe plum tomatoes  
6 tablespoons extra-virgin olive oil  
1 small onion, finely chopped (1 cup)  
12 plump garlic cloves coarsely chopped (1/4 cup)  
3/4 teaspoon dried oregano  
3/4 teaspoon dried basil  
3/4 teaspoon dried marjoram  
1/2 cup red wine  
1/2 teaspoon kosher salt  
1 teaspoon sugar  
1 tablespoon white wine vinegar  
1 to 2 tablespoons tomato paste, if needed

1. To peel the tomatoes, use a serrated knife to cut a shallow X just through the skin on the bottom of each tomato; do not cut deeply into the flesh. Bring a large pot of salted water to a boil. Have ready a large bowl of ice water. Working with 3 or 4 tomatoes at a time, lower them into the boiling water just long enough for the scored skin to split a little, 20 to 30 seconds. (Do not put all of the tomatoes into the boiling water at once or the last ones pulled out will have started to cook and will be mealy and messy when peeled.) The riper the tomatoes, the less time this will take. Immediately transfer them into the ice water to cool. Remove them from the ice water and peel off the skin. Cut out the cores and any bruised spots that become apparent when the tomatoes are blanched. Cut the tomatoes in half lengthwise and use your fingers to scoop out and discard the seeds. Coarsely chop the tomatoes and set them aside in the bowl.
2. Heat the oil in a large pot over medium heat. Add the onion, garlic and a pinch of salt and cook, stirring often, until the onion is softened and the garlic is light golden, about 8 minutes. Do not let the garlic scorch or darken. Add the oregano, basil and marjoram; cook, stirring continuously, for 30 seconds. Stir in the tomatoes, wine and salt. Simmer, stirring occasionally, until the tomatoes are very soft and have started to break down, about 1 hour.
3. Working in batches, fill a blender half way with the tomato mixture, blend until very smooth and return the purée to the pot. Or, purée the tomatoes directly in the pot with an immersion blender. Simmer the sauce until it reduces to 4 cups, about 30 minutes.
4. Stir in the sugar and vinegar. Taste the sauce and adjust the seasoning. If the sauce tastes flat, add more salt. If it still tastes flat, add more vinegar because the acidity will perk up the flavors. If the sauce is too acidic, stir in a pinch of baking soda because the alkalinity will balance the acidity. If the sauce is correctly seasoned but still tastes puny, add 1 or 2 table spoons of tomato paste to punch up the tomato flavor.
5. Cool the sauce to room temperature, then cover and refrigerate up to 3 days or freeze up to 3 months. Taste the sauce and adjust the seasoning before serving.