

Carrboro Farmers' Market

Locally Grown  Nationally Known

September 3, 2004

Recipe of the Week featuring **Cherry Tomatoes**

from **Sheri Castle** of **Creative Cooking with Sheri Castle**

Penne with Roasted Cherry Tomato Sauce

This is one of those recipes that rewards you richly for very little effort. Although any variety or combination of small tomatoes will work, I highly recommend using at least some Sungolds. Roasting the tomatoes concentrates and intensifies their flavor. You can use any shape pasta you wish, but it needs to be short and sturdy; the sauce is too chunky to cling to long, thin pasta.

1/2 cup extra-virgin olive oil
1 1/2 pounds (3 to 4 dry pints) very ripe cherry tomatoes, halved if larger than a marble
Salt and freshly ground black pepper to taste
1 pound penne pasta
1/2 cup toasted walnuts
1 cup shredded Asiago cheese
1/2 cup loosely packed fresh basil leaves, torn
1/2 cup loosely packed fresh flat-leaf parsley, chopped

1. Preheat the oven to 400°.
2. Pour about one-third of the oil in the bottom of a 9 x 13-inch baking dish. Place the tomatoes in the dish. Sprinkle with salt and pepper. Drizzle the remaining olive oil over it all. Bake the tomatoes until they are cooked through and starting to brown on top, about 30 minutes.
3. Meanwhile, cook the pasta in a large pot of salted, boiling water until cooked al dente. (See the recommended time on the package.) Time the pasta so that it finishes cooking about the time the tomatoes are ready to come out of the oven.
4. Drain the pasta and pour it into the baking dish of tomatoes.
5. Add the walnuts and cheese. Stir gently until the ingredients are mixed.
6. Sprinkle the basil and parsley over the dish. Season with additional salt and pepper and serve immediately.

Makes 4 to 6 servings.



www.shericastle.com

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Chapel Hill~Carrboro Farmers' Markets

Carrboro Farmers' Market  Saturdays  March 20 – December 19

Carrboro Farmers' Market  Wednesdays  April 14 – October 20

Southern Village Farmers' Market  Thursdays  May 6 – Late September

Don't be afraid to experiment!
Create your own recipe using this helpful list ~

From *Culinary Artistry* by Andrew Dornenburg & Karen Page

Lima Beans are complemented by

bacon	dill	onions
brown sugar	garlic	parsley
butter	lemon	pepper, black
cheese, especially	molasses	salt pork
cheddar	mushrooms	sour cream
chives	nutmeg	tomatoes
cream	olive oil	

Okra is complemented by

basil	lemon	peppers,
butter	onions	especially green
garlic	parsley	tomatoes
hollandaise sauce	pepper, black	vinaigrette

Upcoming Events

Southern Village Farmers' Market – Thursday, September 2 – 3:30-6:30
Cooking Demonstration with Sheri Castle

Carrboro Farmers' Market – Saturday, September 4 – 8:30-11:30
Tribute to Julia Child
Cooking Demonstration featuring Recipes from
Mastering the Art of French Cooking

Carrboro Farmers' Market – Saturday, September 11 – 9:00-11:00
Annual Tasting Event
"Chefs' Choice"
Featuring Chefs from Six Local Restaurants!

www.carrborofarmersmarket.com
www.southernvillagefarmersmarket.com