

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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CHUNKY HEIRLOOM TOMATO SAUCE

Always wish you had a sweet Italian grandma and your very own family tomato sauce recipe? Well, here's a way to fake it. The Amish Paste tomatoes that Elaine and John have been growing for us are great for sauce, but using an assortment of the **heirloom tomatoes** is just oh so old world.

Chunky Heirloom Tomato Sauce

Enough for 2 servings of pasta

8 glugs extra-virgin olive oil

1 medium onion, diced

1 large clove garlic, minced

1 small chili pepper, seeded and minced

1 ½ quarts assorted heirloom tomatoes, chopped

Salt

Leaves from a handful of oregano sprigs (about ½ cup of loose leaves), chopped

Splash of your favorite wine (optional)

Parmesan cheese

In a large sauté pan, add oil, onion, garlic, and pepper and cook over medium-high heat until onions are translucent, about 5 minutes.

Add chopped tomatoes and cook until they are very soft and watery, about 15 minutes. Add a pinch of salt and reduce heat to medium.

Stir in oregano and a splash of wine and cook for another 5 minutes.

Serve immediately with big shavings of parmesan cheese, or keep sauce on low heat until your pasta is ready.

Kitchen Notes: You can substitute basil for the oregano, or add basil in addition to the oregano. Add more chili pepper if you like more heat.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.