



ROASTED TOMATO SAUCE

3 pounds roma tomatoes, washed and chopped
1 head fresh garlic, peeled
3 tablespoons extra virgin olive oil
1 teaspoon salt
1 cup of fresh basil leaves, tightly packed, finely chopped

Move oven rack close to top, and preheat to 450.
Chop the romas no finer than twelfths.
Peel and mince (use the food processor) the head of garlic—there should be at least half a cup of peeled cloves.
Toss the chopped tomatoes with the garlic, olive oil, and sea salt. Transfer to a baking sheet with sides—there should be enough to cover the bottom of the baking sheet completely.

Roast for 10-15 minutes, until the tops of the tomato chunks are blackened—be brave! Remove from oven and slide tomatoes carefully into a large bowl. Add the chopped basil and toss. Adjust the salt to taste.

Serve immediately on brown rice pasta or on grilled spelt bread slices

Food has no business tasting this good. I learned this from Mark Miller many years ago, and I've never found a way to make it that it didn't taste terrific. The key is to roast the tomatoes until the tops begin to blacken.

Note: this is a serve-fresh sauce — it has no shelf life. I try to buy the romas a few days ahead, organic of course, and let them finish ripening in a basket on the dining room table. The basil cannot be chopped ahead of time — it quickly deteriorates. This is a topping that will allow you to forget that you've changed over to rice pasta.