

RECIPE



ROASTED TOMATO & GARLIC SAUCE

INGREDIENTS:

2	pints	grape tomatoes
1	head	garlic
1/2	cup	dry white wine
1	tbsp	butter
1	tbsp	olive oil, plus 2 tsp divided
3	cups	chicken stock
1/2	cup	cerignola olives, pitted and halved
20	large	basil leaves, whole
		salt and pepper
1	lb	thin spaghetti

DIRECTIONS:

Preheat oven to 375 degrees.

Rinse and dry the grape tomatoes and place them on a large baking sheet. Sprinkle with 1 teaspoon salt, 1/2 teaspoon of freshly ground black pepper and a drizzle of about 1 tsp olive oil. Toss well until all the tomatoes are coated. Take the head of garlic and chop off the very top, exposing all the cloves. Put the head of garlic on a small sheet of aluminum foil, sprinkle with salt and pepper and drizzle another teaspoon of olive oil over top. Close up the foil in a little packet (not tightly) but making sure that the packet is sealed on the sides. Place on the baking sheet.

Roast in the oven for about 35-40 minutes. The tomatoes will burst and some may be slightly charred (that's perfect). Open the foil packet and let the garlic head cool for about 10 minutes.

Meanwhile bring a pot of water to a boil and in a separate high-sided sauce pan, add the butter and oil over medium heat. As the butter starts melting add in all the roasted tomatoes and turn over the head of garlic, squeezing from the bottom to the top, squeeze all the roasted cloves into the saucepan.

Using a wooden spoon, smash the tomatoes and garlic. Add in the white wine and continue smashing the tomatoes and garlic with the back of the spoon until about a 1/4 of the wine is absorbed into the contents of the pan.

Add in the chicken stock and stir to combine. Bring to a boil and reduce to a simmer. Cover and cook for 30 minutes or up to an hour. Stirring occasionally.

Cook the pasta according to package directions. Add the olives and whole basil leaves into the sauce and stir to combine. When the pasta is just al dente, reserve about 2 cups of the cooking water and then using tongs, transfer the spaghetti to the sauce pan and combine the pasta and sauce together for about 1-2 minutes. You can add some pasta water to loosen the sauce if need be. Serve hot.

Serves: 4

