

Jenny's Cherry Tomato Sauce

Here's my sweet & delicious tomato sauce that I made with all my garden cherry tomatoes. You can substitute canned tomatoes if you like. It's still really good but to me, cherry tomatoes are the sweetest. A food processor is best for pureeing the tomatoes.

1 Tablespoon olive oil
2 cloves garlic, minced
about 100 cherry tomatoes, pureed, skin & all
1 Tablespoon chopped fresh parsley
1/2 teaspoon Italian seasoning
2 teaspoons sugar
1/4 teaspoon salt
pepper to taste
2 Tablespoons fresh basil, sliced into thin strips

1. Heat oil in a large saucepan over medium heat. Add garlic and sauté for one minute, being careful not to burn.
2. Add remaining ingredients, except basil. Bring to a boil, stirring well, then reduce heat to low and let it gently bubble, uncovered, for 1 1/2 to 2 hours, until it's as thick as you like it.
3. Stir in basil just before serving

Makes four servings

To use canned tomatoes:

Follow same directions as above, except...

- Puree a 28 oz. can diced (or whole) tomatoes in juice.
- Cook sauce for about 20 minutes.