



Windrose Farm Toasted Tomato Sauce

All of these ingredients can be found in the farmstand at Windrose Farm.

Ingredients:

- Windrose Farm Heirloom Tomatoes, halved
- Your favorite Olive oil
- Onion, chopped
- Several cloves garlic
- Other herbs of choice (basil, mint, rosemary)
- Salt and Pepper

Directions:

Preheat oven to 300 degrees. Coat bottom of large roasting pan with olive oil. Put chopped onions, garlic and herbs of choice over oil. Fill pan with halved tomatoes, cut side down. For more of a garlic flavor, place more cloves of garlic around tomatoes. Drizzle more olive oil on top and salt and pepper to taste. Put in oven for as long as it takes to brown top of tomatoes, caramelize onions and release and then start to reabsorb tomato juices (2-3 hours). Cool enough to process whichever way you choose then enjoy in Winter!