

## Simply Fresh Tomato Sauce

**Prep Time: 30 minutes**

**Yield: 3 cups**

### Prep # 1

Heat large skillet or grill pan to medium

Place 3 pounds fresh whole tomatoes directly on skillet or grill pan

Sauté for 15-20 minutes, rotating the tomatoes every few minutes till they are soft and lightly charred and skin breaks open

Cool and pull off skins where possible

### Prep # 2

Heat a large pot or Dutch oven on low

Add 3 tablespoons of olive oil and heat a minute

Add and stir till soft and fragrant -5 minutes

1/4 cup shallots, minced

2 large cloves of garlic, minced

Couple of pinches of salt

### Add:

Tomatoes and use a potato masher or your hands to break them up

### Add:

2 teaspoons balsamic vinegar

1/2 teaspoon sugar

1/2 teaspoon red pepper flakes (or hot sauce to taste)

Salt and pepper to taste

Serve with pasta or add Swiss chard and heat till soft

