

Family Recipe

FRESH TOMATO SAUCE

INGREDIENTS

1 clove Garlic (minced or pressed through a garlic press)
1 tablespoon Olive Oil
6 large Tomatoes (diced or roughly chopped)
1½ teaspoons Oregano (optional)
1 teaspoon Basil (optional)
½ teaspoon Salt
1 teaspoon Pepper
1 pound pasta of your choice
Grated Cheese (optional)

DIRECTIONS

1. Wash/rinse whole tomatoes.
2. Mince garlic or press garlic through a garlic press.
3. In a medium bowl chop or squish ripe tomatoes.
4. Add olive oil, garlic, salt and pepper to tomatoes.
5. Cover with towel and let sit for 30–60 minutes. Cook pasta of your choice.
6. Pour fresh sauce over pasta. Add basil and oregano (optional). Serve and Enjoy!

