

Fresh Tomato Sauce

Prep: 20 minutes • Cook: 35 minutes

A bright, sweet, and gently chunky sauce made from peak-season tomatoes, deepened with balsamic and herbs and a whisper of heat—perfect for pasta, pizza, or polenta.

Ingredients

- 3 pounds tomatoes (medium, on-the-vine)
- 2 tablespoons extra-virgin olive oil
- 1/3 cup shallot or onion (finely minced)
- 2 large cloves garlic (finely minced)
- 1/2 teaspoon sea salt
- to taste black pepper (freshly ground)
- 1 tablespoon tomato paste
- 2 teaspoons balsamic vinegar
- 1/4 teaspoon cane sugar
- 1/4 teaspoon dried oregano
- 1/4 teaspoon red pepper flakes
- 1 sprig basil (fresh)

Instructions

1. Slice the tomatoes in half and scoop out the seeds. Set a box grater over a large bowl and grate the cut side of each tomato on the large holes, collecting the flesh in the bowl and discarding the skins.
2. Heat the olive oil in a medium pot over low heat. Add the shallot, garlic, sea salt, and a few grinds of black pepper and cook for 3 minutes, stirring often.
3. Add the grated tomatoes, tomato paste, balsamic vinegar, cane sugar, dried oregano, red pepper flakes, and the basil sprig. Cover and simmer over low heat for 30 minutes, stirring occasionally, until thickened.
4. Remove and discard the basil sprig. Season to taste and serve.

Tags: Sauce, Italian, Vegetarian, Pasta, Pizza, Summer
