

Roasted Tomato Passata

September 24th, 2014

I've been making this version of tomato sauce for years, ever since I got [The River Cottage Preserves Handbook](#) five years ago. It's quick and easy and tastes **AMAZING**. Many of you asked for the recipe so here it is.



ROASTED TOMATO PASSATA

(adapted from The River Cottage Preserves)

4.5 pounds of ripe tomatoes

7 ounces of thinly sliced shallots or onions

1 head of garlic, cloves peeled and thinly sliced

a few sprigs of various herbs, thyme, basil, oregano, parsley, rosemary,

(I use one sprig of each if I have them)

1 teaspoon of sea salt

freshly ground pepper

1/4 cup good olive oil

2 Tablespoons of balsamic vinegar (optional)

Preheat oven to 300 degrees.

Cut tomatoes and place them cut side up in a single layer in a shallow dish. Scatter onions and garlic slices over the tomatoes, tuck herbs down under the tomatoes. Sprinkle salt and pepper on top, drizzle with olive oil and put in over. Bake for 1.5 or 2 hours.

Remove from oven, put into pan and bring to a slow simmer, cook until shallots are soft. Stir in balsamic vinegar. Pul through food mill with medium sized place, you want the seeds to be strained out but want a bit of texture to remain.

Proceed to can as you would tomato sauce, I did mine for 40 mine in a waterbath canner for pints. Check your favorite canning book for guidelines for canning tomato sauce.