

## **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. Pull through food mill with medium sized plate, 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 minutes in a water bath canner for pints. Check your favorite canning book for guidelines for canning tomato sauce.*

**SOURCE: [http://chiotsrun.com/2014/09/24/roasted-tomato-passata/?utm\\_source=feedburner&utm\\_medium=feed&utm\\_campaign=Feed:+ChiotsRun+\(Chiot%27s+Run\)&utm\\_content=Netvibes](http://chiotsrun.com/2014/09/24/roasted-tomato-passata/?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+ChiotsRun+(Chiot%27s+Run)&utm_content=Netvibes)**