

Salt and Serenity

"Grate" Tomato Sauce

Makes about 3 cups sauce

Slightly adapted from Chef Ashley Christensen's recipe in the July 2016 issue of Bon Appetit magazine.

3 pounds ripe tomatoes (about 3-4 large tomatoes)

¼ cup olive oil

2 large cloves garlic, grated on a microplane grater

4 small sprigs fresh rosemary

½ teaspoon red pepper flakes (optional)

2 teaspoons kosher salt

½ teaspoon honey

2 teaspoons unsalted butter

1. Thinly slice bottom off each tomato. Grate the flesh on the largest holes of a box grater, down to the skin and stem. You should get about 3 ½ - 4 cups of tomato pulp. Discard skin and stem.
2. Heat ¼ cup olive oil in a 12-inch skillet over medium heat. Add garlic cook for about 2-3 minutes, stirring frequently, until fragrant and lightly golden brown. Add rosemary sprigs and red pepper flakes if using. Cook for about another minute.
3. Add tomato pulp and salt and turn heat down to medium-low. Simmer for about 10 minutes. Stir in honey. Whisk in butter until melted. Taste and add additional salt if needed.

Sauce can be made 3 days ahead. Let cool, cover and chill. Reheat before using.