

Ingredients

makes 4.6 servings

4 Tbsps olive oil

1 green pepper chopped

1 onion, finely minced

2 garlic cloves, finely minced

6-8 large ripe- tomatoes, seeded peeled & coarsely chopped*

1 1/2 Tbsp chopped fresh oregano

1 Tbsp chopped fresh thyme

1 Tbsp chopped fresh sweet basil

1 sprig of bay leaf

1 tsp chopped fresh rosemary

Preparation:

Heat oil in large skillet over med-high heat. Add peppers, onions and garlic. Sauté about 5 minutes, until onion begins to soften. Add tomatoes and sauté another 5 min. Reduce heat to low. Add herbs and ground pepper. We add a 6 oz. can of tomato paste to thicken the sauce (optional). Cover and simmer about 20-30 minutes. Remove bay leaf before serving. Serve over pasta or anything you like sauce on.

***We peel our tomatoes; boil a large pot of water. Boil tomatoes 15-30 seconds then drop them into ice water. You only want to cook the flesh right under the skin, to loosen the skin. Peel off skin. Cut in half, spoon out and discard the seeds and the watery flesh that they're in. Slice, then chop.**

We also make this sauce in large quantities and let it cook on low heat most of the day.