

THE WAY THE COOKIE CRUMBLES



Summer Fresh Tomato Sauce (slightly adapted from Serious Eats)

The original recipe starts with 25 pounds of tomatoes. The largest batch I've made was 16 pounds, but I've also made much smaller batches with just a handful of tomatoes. I've based my recipe on ten pounds because it's a nice round number.

While the recipe recommends any variety of tomato, I'd be hesitant to use all cherry tomatoes, which could make the sauce too sweet. Also, wetter variety of tomatoes will take longer to reduce to a sauce or paste consistency.

If you're scaling this recipe up or down, it might make the math easier to know that you're putting about 40% of the puree in the oven, leaving 10% uncooked, and simmering the remaining 50% on the stove.

Makes about 1 quart of sauce, although it will depend on the type(s) of tomatoes used

10 pounds tomatoes, any variety, quartered, or halved if small
1 tablespoon olive oil
1 small yellow onion, chopped fine
salt
1 clove garlic, minced
2 sprigs fresh basil
1 small tomato plant cutting with about 5 leaves attached (optional)

1. Heat the oven to 300 degrees. In a large stockpot over medium heat, cook the tomatoes, covered, until they begin to soften and release their liquid. (You may need to do this in multiple batches, depending on the size of your largest pot and the size of the batch you're making.) Transfer the tomatoes to a food mill on the finest setting set over a large bowl and press the tomatoes through. Discard the skins and seeds that accumulate in the food mill.

2. Spray two 9-by-13-inch (or similarly sized) baking pans with cooking spray (or grease lightly with olive oil). Pour 3.5 cups of tomato puree into *each* of the pans. Transfer the pans to the oven and roast, stirring occasionally, until the puree has reduced to a paste and leaves a clean trail when a spatula is dragged through it, 2 to 4 hours.

3. Pour another 1½ cups of tomato puree into a small container. Set aside.

4. In a large saucepan over medium heat, cook the onion and a pinch of salt, stirring occasionally, until translucent, 4 to 5 minutes. Add the garlic and cook, stirring constantly, until fragrant, about 1 minute. Add the remaining tomato puree and cook, stirring very occasionally, until thick enough to coat the back of a spoon, 1 to 2 hours. Remove from the heat, add the basil and tomato leaves (if using) and set aside for about 5 minutes. Remove the basil and tomato leaves and discard them.
5. Combine the three mixtures, and add salt to taste. Serve, refrigerate for up to 5 days, or freeze.