

Roasted Cherry Tomato Sauce
From The Cook's Life
Yield varies

Cherry tomatoes
Olive oil

Preheat oven to 400 degrees. Wash and dry the tomatoes. Spread them out in a single layer on a baking sheet with sides. Drizzle lightly with olive oil. Bake 20 minutes, or until softened and browning in spots. You might hear some of the tomatoes burst as they are cooking. There will be a fair amount of liquid on the pan from burst tomatoes and it might be caramelizing in spots. That is fine.

Let the tomatoes cool, on the pan, for about 30 minutes. Then scrape, pour or otherwise transfer the tomatoes and all their juices to a food processor or blender. Process the tomatoes into a sauce. Scrape down the sides once and process again.

Pour the sauce into ziplock bags. Be sure to label them with the contents and date before you fill them or you'll be writing on squishy bags. I like to use quart bags and fill them with about two cups of sauce. It is easiest to place the bag in a straight-sided glass or glass measuring cup before filling. Place the filled bags flat on a plate or a cookie sheet and place them in the freezer. Once frozen solid, you can store the bags upright like books or stack them flat.

When ready to use, thaw the bags overnight in the fridge or float in a bowl of hot water for about half an hour. You can also cut the bag off the frozen sauce and thaw it right in your cooking pot. Use the sauce as the base of any soup or stew, or spice it up for pizza or pasta.