Tomato & Garlic Sauce

from the garden: basil, tomatoes
recipe source: Stephanie Alexander Kitchen Garden Foundation

This simple sauce makes the most of the classic combination of tomato and basil. Once you understand the fundamental flavours you can adapt the recipe to your preference – adding oregano, if you like, or chilli, as well as basil oregano or marjoram. This sauce can be used on pasta or as a pizza topping, or as a base for casseroles and stews. Once you perfect your recipe you can make large quantities and preserve it for use over the cooler months.

Ingredients:
- 1 kg tomatoes
- 3 or 4 garlic cloves
- ½ cup extra virgin olive oil
- ½ teaspoon sugar
- salt and freshly ground black pepper, to taste

What to do:
- Chop the tomatoes roughly into chunks.
- Mince the garlic, adding a pinch of salt to help the knifework and to stop the garlic becoming bitter.
- Add the tomato to the large pot. Add the garlic, oil, sugar and salt and pepper to taste. Cook for at least 10 minutes, and up to ½ an hour, or even longer if you have time. The final cooking time depends on the time you have available and the type of flavour you want the sauce to have: less cooking results in a fresher flavour, while longer cooking results in a deeper, more intense flavour.