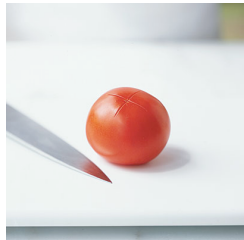


How to Make Fresh Tomato Sauce

steps and pictures taken from CookingLight.com

This guide will walk you through how to make a fresh chopped tomato sauce from scratch. Enjoy!



Step 1: Score

To get started, bring a pot of water to a boil in preparation for step 3 (blanching). While you're waiting for the water to boil, cut a 1-inch X in the bottom of the tomatoes. This will make their skins easier to remove.



Step 2: Blanch

After boiling tomatoes for 30 seconds to one minute, quickly remove each with a slotted spoon. Plunge tomatoes in a bowl of ice water for one minute to stop the cooking process.



Step 3: Peel and Chop

Remove the tomatoes from the water, and peel back the flaps from the X; the skin will be easy to remove. You can also use this method for peeling stone fruits like peaches and plums.

Finely chop the tomatoes reserving all the juices.



Step 4: Sauté Garlic

Heat extra-virgin olive oil in a large skillet over medium heat. Add garlic, and cook just until it begins to brown lightly, taking care not to burn it.

TOMATO GARDENS



Step 5: Combine

Add the tomatoes and reserved juices, and cook until almost all the liquid evaporates. Finish cooking the pasta with the sauce in a skillet large enough to combine the two and allow for tossing. Add enough of the pasta cooking water to the sauce to give the dish a creamy texture and marry the sauce to the pasta.

That's it!

All pictures and steps were taken from <http://cookinglight.com>.

Picture credit: Becky Luigart-Stayner