**OVEN-ROASTED TOMATOES FOR SAUCE**

Fresh Tomatoes, roughly chopped with skins, seeds and juice

(mix plum, field tomatoes, cherry tomatoes, heirloom varieties)

1 large onion per sheet pan, chopped

3-4 cloves of garlic, roughly minced

Olive Oil

Salt

Pepper

Greek Oregano, dried or fresh chopped

Basil, dried or fresh chopped

1 C. white wine per tray (optional)

Cover a sheet pan with aluminum foil (so that you don’t have to scrub the pan later).

Heavily layer the tomatoes, onion, garlic and herbs on the pan. Drizzle with olive oil and roast for an hour and a half at 350 degrees (cut time in half if using a convection oven).

Check the tomatoes and turn with a spatula gently so they don’t over brown in hotter area of oven. Turn oven up to 425 and cook for a half hour until the tomatoes look roasted. Pull from oven and add the wine to the hot mix.

Place the Foley food Mill over a large bowl and ladle the tomatoes into the top. Using the hand crank, run the tomatoes through the mill and skim seeds and skins into compost. I sometimes crank it backwards which clears off the area and allow for more pulp to get through.

Ladle the pulp and juices into Ball jars and clean the rims with a cloth or damp paper towel, lid and cover and add to the water bath. Typically 7 pints fit into the canning kettle; bring to boil. Cook at rolling boil for 10 minutes. Carefully remove jars, check the rings for a good seal and wait to hear the lids pop.

Bon appétit.