

CHEF ROSANNE'S MARINARA SAUCE

425

20 to 30 minutes

2 1/2 pounds fresh small Roma tomatoes on the vine
or
1 large package of Campari tomatoes on the vine from BJ's
Salt
Pepper
Onion powder
Italian seasoning
Olive Oil
Vegetable Oil
White wine
2 Fresh rosemary stick



Cut tomatoes lengthwise and place on a sheet tray.
Season tomatoes with above ingredients. Toss with hands or spoon to cover the tomatoes. Turn tomatoes on flesh side down.

Bake in a 425 oven until the tops of the tomatoes are blistered and brown. Remove from oven and let cool. Pinch of the skins off and discard. With a fork crush the tomatoes and place in a bowl.

While your pasta water is boiling. In a medium size frying pan sauté 1/2 yellow onion until transparent, add 1/2 cup white wine and let it almost evaporate. Add your roasted tomatoes and season to taste. You can add 1 tsp sugar and red pepper flakes per your taste. Add 1 crushed garlic clove at the end. Add strained pasta toss and coat for a couple of minutes and enjoy. Serve with grated parmesan cheese and chiffonade basil.

Ciao

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