



Fire Roasted Tomato Sauce

Fire roasted sauce is hard to beat for fresh flavor.



Ingredients

- 6 firm tomatoes
- 2 tbsp olive oil
- 1 sweet red pepper
- 1/2 cup chopped fresh basil
- 2 tbsp fresh thyme
- Salt and freshly ground pepper

Directions

Prepare a charcoal grill and let it burn until coals are white ash. Cut the tomatoes in half and place skin side down on the grill. Cook until skins are blackened, about 3 minutes cool slightly and peel. Finely chop and blend with the olive oil, a sweet red pepper, basil, and fresh thyme in a sauté pan. Bring to a simmer over medium to low heat and cook until sauce is reduced, about 15 minutes. Season with salt and freshly ground pepper. Serve over pasta or lasagna.