



# Tomato Sauce

*The Bearded Chef*

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**2 pounds large ripe plum tomatoes**  
**1/2 cup dry red wine**  
**1/4 cup tomato paste**  
**1/2 cup olive oil (garlic oil if desired)**  
**2 cloves minced garlic (not needed if garlic oil is used)**  
**1/2 cup minced fresh basil**  
**1/2 cup minced fresh parsley**  
**1/2 cup minced fresh mint**  
**3 tablespoons minced fresh oregano**  
**1/2 cup fresh grated parmigiano**  
**1/2 teaspoon sugar**  
**1 teaspoon salt**  
**1/2 teaspoon fresh ground black pepper**  
**2 bay leaves, whole**  
**4 ounces cubed mozzarella (optional)**

Blanch tomatoes in boiling water for 1 minute. Move to ice bath for 1 minute and remove skins. Cut into halves and remove seeds.

Take half of tomatoes (1 pound) and cover in olive oil. Move to baking sheet and roast in oven on 375F for 45 mins - 1 hour. Let cool on sheet.

Transfer roasted tomatoes to blender or food processor and puree.

Take non-roasted tomatoes and hand mash in sauce pot. Add roasted tomato puree and rest of ingredients.

Simmer over very low heat, covered, for 1-2 hours, stirring occasionally.

Remove from heat and let cool to room temp before storing.

If using immediately, remove from heat, and remove bay leaves. Add 4oz cubed mozzarella if desired.

Serve.