

Tomato Glut Sauce

Adapted from The New York Times

Preheat oven to 400 F

Put into a large roasting pan:

6 pounds tomatoes (plum are best), cored and quartered

1 1/2 cups coarsely chopped carrots (optional)

1 1/2 cups coarsely chopped celery

1 1/2 cups coarsely chopped onions

9 cloves garlic, coarsely chopped

6 tablespoons balsamic vinegar

1 bay leaf

1 1/2 tablespoons each fresh thyme, oregano, basil, parley

1 1/2 teaspoons salt (or less)

1 tablespoon freshly ground black pepper

Roast for 45 minutes or until vegetables are soft. Process briefly to leave slightly chunky, and freeze in 2-cup portions. Makes 2 quarts (4 pounds).