

Roasted Garlic Sauce

Makes 2 cups

1 (28ozs) can	diced tomatoes, undrained
1 (6ozs) can	tomato paste
6 cloves	garlic roasted
1/4 cup	hot water
2 tbsp	olive oil
1 tsp	freshly squeezed lemon juice
1/2 tsp	dried oregano
1/4 tsp	dried rosemary
1/4 tsp	dried sage
1/4 tsp	sea salt
1 lb	orecchiette pasta, cooked and drained

1. In large saucepan on medium heat bring to a boil tomatoes, tomato paste, garlic, water, olive oil, lemon juice, oregano, rosemary, sage and salt. Simmer on medium heat for 30 minutes, stirring occasionally. Serve on cooked pasta.

Perfect Garlic Roasting

425°F

1. In a large piece of foil, take garlic bulb and cut the first 1/4 off of the top to expose the cloves.
2. Drizzle olive oil and sprinkle with salt.
3. Wrap the bulb with the foil, place in oven for 30 minutes or until you can smell the roasted garlic.
4. Allow garlic to cool. A
5. After garlic is safe to handle, simply pinch bulb between thumb and forefinger and the cloves will pop out.

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