

FRESH TOMATO SAUCE PRONTO

serve over pasta – grilled fish – grilled eggplant

3 tablespoons olive oil

3 cloves garlic – minced

2 pounds ripe plum or large round tomatoes – seeded and chopped

1/3 cup finely chopped fresh basil

salt and pepper to taste

heat oil in large skillet over medium heat – add garlic – cook for 1 minute – stir in tomatoes - simmer 4 to 5 minutes

add basil – simmer until the tomatoes are just tender but not falling apart – 5 – 8 minutes

season well with salt and freshly ground pepper

cook over high heat to evaporate excess liquid – 2 – 5 minutes