**Heirloom Tomato Sauce**

Total Time: 1-1.5 hrs. Servings: 1-1.5 Jars of Sauce {Enough for 3-4 people}

**Make extra and refrigerate for 1-2 weeks, or freeze, or can for later.**

**INGREDIENTS**
about 6 or 7 big heirloom tomatoes

2 onions
1-2 cloves of garlic
pepper flakes (optional)
olive oil
splash of red wine
splash of balsamic vinegar
1 bunch basil
1 bunch marjoram, or thyme, or oregano
salt and pepper

**PREPARATION**
**1.** Coat a large saute pan in a tablespoon or so of olive oil. Chop up onions, and begin to saute on low-medium heat.

**2.** Saute onions until golden and soft, then add in minced garlic, a dash of pepper flakes and a few sprigs of coarsely chopped marjoram. Continue to sauté until garlic is golden brown. Turn off heat.
**3.** Depending on the size of your saute pan, you can either cook down the tomatoes in this pan, or use a larger sauce pan to cook down the tomatoes and simply add in the onion-y garlic herb mixture while the tomatoes cook down.
**4.** To cook down the tomatoes: Core each tomato {removing out the pithy middles and stem area, along with any blossom scarring on the skins} and cut them into chunks about the size of a die. Place all tomatoes into saucepan with olive oil coating the bottom, and simmer on low -medium heat UNCOVERED.
**5.** Stirring occasionally, keep an eye on the tomatoes…you don't want them full on boiling by any means, but too low a heat and it will take hours for the extra water to cook off. I shoot for a very mellow simmer, making sure nothing is getting too hot and sticking to the bottom of the saucepan.
**6.** Once the tomatoes have cooked down enough to start to visibly thicken, add in the onion garlic mixture and turn down the heat ever so slightly. Add in a few splashes on red wine or balsamic vinegar. Begin to salt to taste slowly, keeping in mind that the water will continue to dissipate {so the flavors will intensify}
**7.** As the sauce thickens to your desired consistency add in about a 2 tablespoons of chopped basil.

Great on fresh pasta, or, cooked down a little thicker, as a fresh heirloom pizza sauce. Sauce can also be frozen in a mason jar and will keep through the winter.