

Garden to Fork – Fresh Cherry Tomato Sauce

Ingredients:

- 2 pounds cherry tomatoes
- 3 cloves garlic – slivered
- 2 (2-inch) sprigs of rosemary
- 1 (8-inch) basil stem – keep leaves for later use as a garnish
- 3 TBSP olive oil
- 3 TBSP water
- 2.5 TBSP half and half
- 1-pound dried linguine – cooked per package instructions

Prep:

- Add tomatoes, garlic, rosemary and basil stem to a pan with olive oil and water
- Heat over medium heat until garlic and tomatoes are softened
- Pull out rosemary and basil stem
- Puree mixture and then add half and half
- Serve over linguine, garnish with fresh basil leaves
- Toast bread with herbal butter



Recipe from the kitchen of Katherine Paquette. Enjoy!