

Tomato Chipotle Sauce



Roasted plum tomatoes and chipotle peppers in adobo make this a flavorful dip or a topping for vegetables and grilled meats.

Serves 20

INGREDIENTS

5 lbs Whole Roma or Italian plum tomatoes
5 cloves garlic
2 each chipotle peppers in adobo sauce, chopped fine
1/4 cup coarsely chopped Italian parsley
2 cups extra virgin olive oil
salt and pepper
Garnish with fresh chopped basil and marjoram

DIRECTIONS

Toss the tomatoes and garlic cloves with a small amount of olive oil and sprinkle with salt and pepper. Place them on a pie pan and roast in 400-degree oven until the tomatoes are soft and the garlic is golden brown. Place the tomatoes and garlic in a food processor and pulse with the adobo peppers until coarsely chopped but not pureed. Transfer to a bowl and season with salt and pepper. Garnish with chopped basil and marjoram.

