

Dried Tomato and Herb Sauce

Yield: Makes about 3 cups or 2 cups of thick sauce

3 slices dried garlic
2 tablespoons dried onion pieces
1 teaspoon crumbled dried basil
1/2 teaspoon salt
4 cups water

1 cup dried tomatoes
1 tablespoon crumbled dried parsley
1 teaspoon crumbled dried oregano
1/4 teaspoon freshly ground pepper
Granulated sugar (optional)

1. In a saucepan, combine garlic, tomatoes, onions, parsley, basil, oregano, salt, pepper and water; bring to a boil over medium heat. Reduce heat to low, cover, leaving lid slightly ajar, and simmer, stirring occasionally, for about 20 minutes or until tomatoes are very soft and starting to break down.
2. Using an immersion blender in the pan, or transferring to a blender, puree sauce until fairly smooth. Return to pan, if necessary.
3. For a thicker sauce, return to a simmer over medium heat. Reduce heat and simmer, uncovered, stirring often, for about 15 minutes or until desired consistency. Season to taste with salt, pepper and sugar, if using.

Tips:

- If you prefer a chunky sauce, mince the garlic and finely chop the dried tomatoes before adding them to the saucepan, and omit the pureeing.
- The sugar helps to smooth out the flavor and enhances the tomatoes and herbs.
- For an even richer flavor, use dried roasted onion pieces and 2 teaspoons crumbled dried roasted garlic.

Source: *The Dehydrator Bible*, 2009



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