

Raw Sauce AKA: Uncooked Tomato Sauce

This is a colorful, zesty, fast and easy sauce for pasta during the summer months. The ingredients are simply blended together and tossed in a bowl and allowed to sit while (30 – 45 minutes) till all the flavors meld together.

If you make this sauce with anything but fresh (not hothouse), ripe, flavorful, un-waxed, local tomatoes (Roma if available), you may be disappointed. The quality of this sauce is directly proportionate to the freshness of the tomatoes and its other ingredients. It's best when made during the harvest season in August and September.

Ingredients:

3 to 4 medium ripe tomatoes (1 lb seeded and cut into 1 inch cubes).

1/3 cup best quality extra virgin olive oil.

3 large cloves of freshly minced garlic (no readymade, or garlic powder).

10 to 12 Greek Kalamata olives pitted and chopped.

2 tablespoons of capers, drained.

6 ounces of best quality mozzarella cheese, cut into half inch slices.

1 ½ teaspoons of fresh oregano and basil (If dried, the fresher, the better).

¼ cup of freshly grated Locatelli Pecorino Romano cheese.

½ teaspoon of freshly ground black pepper.

Salt to taste (Really don't need much with the saltiness of the capers and cheese).

Combine sauce ingredients in a medium, noncorrosive bowl and set aside for 30 to 45 minutes but NO LONGER THAN 2 HOURS).

Cook ¾ lb of your favorite pasta (e.g., penne rigati, fusilli,

linguine) until *al dente*. Drain in colander. Do not rinse. Immediately return the empty pasta pot to the warm but turned off burner.

Pour in the "raw sauce", add the drained pasta and toss to coat evenly. Cover the pot for 1 minute to gently heat the pasta and partially melt the cheeses. Uncover and immediately serve in a serving bowl.

Grate extra Locatelli Pecorino Romano, black and / or red pepper to taste. Pair with your favorite wine (white or red) and enjoy!

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