

Simple Cherry Tomato Sauce

There's no reason to wait for big tomatoes to ripen to make tomato sauce – and with virtually no core and thin skins, cherry tomatoes make the whole process so much quicker. Simmer for the full 45 minutes to make a sauce thick enough to spread on pizza, or for less time, if you intend to use the sauce on pasta, or in soups. (You could also blend the sauce right up with a little milk or cream for cherry tomato soup!)

TIME: 45 minutes, start to finish

MAKES: About 3 cups sauce

1/4 cup extra virgin olive oil

4 cloves garlic, smashed

2 pounds cherry tomatoes, stems removed, very roughly chopped (any color)

Salt

Heat the oil and garlic over medium heat in a large skillet until the garlic begins to sizzle. Add the tomatoes, season with salt, and cook for 45 minutes, stirring occasionally, or until the sauce reaches the desired consistency (30 minutes for pasta sauce, 45 minutes for something pizza-friendly). Season to taste with salt, if necessary.