

INGREDIENTS

7 cups peeled and seeded fresh, ripe tomatoes, approx 12 tomatoes

1 TBSP olive oil

1 vidalia onion, diced

**5 cloves of garlic, minced, approx
2 TBSP**

2 TBSP dried herbs, Italian seasoning or mix rosemary, thyme, oregano and basil

1/4 cup red wine, optional

DIRECTIONS

- 1 In a large soup pot, heat up the olive oil. Add the onions and cook slowly, on medium heat until they start to caramelize. They should be evenly brown and soft. Cooking them this way brings out the natural sweetness in the onions.**
- 2 Add the garlic and dried herbs and cook for 5 minutes. Deglaze the pan with the 1/4 cup of red wine and cook for 2 minutes more. Add the tomatoes and their juice and stir to combine.**
- 3 Bring to a simmer and cook on low, stirring occasionally for at least 2 hours, or longer depending on the water content of the tomatoes. The sauce should be thick with much of the water evaporated to concentrate the flavor.**