

Pan Roasted Tomato Basil and Garlic Sauce
[Yellow or Red style]

Yield: 1.5 cups

Ingredients:

Olive oil	½ cup
Sweet Cherry tomatoes	1 pint
Garlic clove sliced thin	2 each
Basil leaves	10 each
Sherry vinegar	1 tbsp.
Sea salt	
Fresh ground pepper	

Procedure

1. Heat 1/3 of the oil up add the cherry tomato's and garlic slices [if using large tomatoes just cut the up in smaller bites size pieces]
2. Cook this for 5-8 min to well cooked and the tomatoes are breaking down to a soft stage add then the basil leaves salt and pepper
3. Add your vinegar let simmer 1 more minute
4. Place all this in blender and start in on low speed let the speed increase and add the rest of your Olive oil
5. Use warm or chill it for later use