

# J. Rickards Winery



## ALL-DAY ROASTED HEIRLOOM TOMATO SAUCE

Prep time: 10 min | Cook time: 8 hr | Rest time: 30 min | Total time: 8 hr 40 min | 6 servings  
Recommended wine pairing: *J. Rickards Sauvignon Blanc, Viognier, or Malbec (see below)*

### INGREDIENTS

#### FOR THE BASE

½ cup extra virgin olive oil  
3 lbs heirloom cherry tomatoes, whole  
1 cup fresh basil leaves, chopped  
10 cloves garlic, minced  
½ onion, diced  
½ tsp red pepper flakes  
salt & pepper to taste  
cooked pasta of choice

#### OPTIONAL WINE-SPECIFIC TOPPINGS\*

##### SAUVIGNON BLANC

capers  
shredded parmesan cheese

##### VIIGNIER

sliced kalamata olives  
crumbled feta cheese

##### MALBEC

Italian sausage  
sautéed mushrooms  
mozzarella

### DIRECTIONS

- 1 Preheat oven to 250°F.
- 2 In a large dutch oven, combine all *BASE* ingredients. Do not chop tomatoes. Cover and place in the oven for 6 hours. Do not stir.
- 3 After 6 hours, remove lid, stir, and return to oven, uncovered, for 2 more hours or until sauce thickens and has begun to caramelize.
- 4 Remove sauce from oven and let rest up to 30 minutes before serving with cooked pasta and choice of toppings.

#### PRO TIP:

Three recipes in one! We have curated three different topping choices to be paired with three different select wines. Three unique flavor combinations for your choosing! Our recommendation: select your preferred wine from the options above, and choose the corresponding toppings accordingly. Or, try a pasta-and-wine flight of all three!