

Roasted Tomato Sauce

16 cherry tomatoes, about 4 tomatoes per serving, cut in half (~32 halves)

¼ cup butter

¼ cup EVOO (Extra Virgin Olive Oil)

½ tsp. fresh thyme

Salt and pepper to taste

Heat oven to 400F (200C). Put tomatoes in a small roasting pan, salt and pepper them before adding the oil. Add oil, toss. Roast, checking every 10 minutes, until tomatoes start to shrivel and caramelize and butter/oil starts to turn brown. It usually takes about 20 minutes, depending on the oven and size of the tomatoes. This sauce is perfect for *gli gnudi*, but also great over a baked white fish or baked potatoes. What's most fun about cooking is making your own creation.