Uncooked Pasta Sauce

WGHS Member Barb contributed this recipe to the Herbs in St Louis class WGHS conducted at the Missouri Botanical Garden on April 21, 2015.

Use only fresh, summer tomatoes for best flavor!

3 large, ripe tomatoes, cored, seeded, and chopped into ½ inch pieces  
1 small onion, finely chopped  
1 clove garlic, finely chopped  
8 or 9 large fresh basil leaves, sliced into thin strips  
½ teaspoon dried oregano (or 1 teaspoon fresh, chopped)  
½ teaspoon dried rosemary (or 1 teaspoon fresh, chopped)  
1 teaspoon salt (or a little more according to taste)  
½ cup olive oil  
juice of one lemon

Mix all ingredients together in a bowl. This can sit at room temperature, covered, for a few hours, or refrigerated overnight. The flavors will blend together.

When ready to serve, cook about a pound of pasta according to directions. Drain and put in a big bowl. Pour half the sauce over the pasta. Toss.

Pour the rest of the sauce over the pasta and serve.

You can also refrigerate everything at this point and serve cold as a pasta salad.

Delicious!