

Pappa al Pomodoro Compliments of Chef Graham Dodds

Ingredients:

8-10 vine ripe tomatoes
1 yellow onion diced small
2 cloves garlic sliced
3 T olive oil
salt, to taste
1/2 t sherry vinegar
1/2 t sugar
1/2 cup freshly toasted croutons



Method:

Bring salted water to a boil in a large pot.
Cut out core of tomato with a "tomato shark"
Score Bottom of tomatoes
Carefully put tomatoes in pot and leave for 15 seconds. Drain tomatoes and immediately place them in ice water.
Peel tomatoes and dice them (keep the seeds and juice-discard the outer skin)
Heat oil in large stainless steel pot.
Sweat onions and garlic for about 5 minutes.
Add tomatoes, sherry vinegar and sugar.
Heat gently, add croutons and remove from heat.

Yield: 2 quarts