



RED WINE TOMATO
& RED CHILI
PASTA

Trefethen

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SAUCE INGREDIENTS

5 lbs ripe tomatoes
1/2 cup extra virgin olive oil
4 large garlic cloves, minced
2 medium onions, minced
1 tablespoon minced Serrano pepper, seeds removed
1/2 cup red wine or water
1 small can tomato paste
red pepper flakes

PROCEDURE

1. Preheat oven to 400F. Line a large baking sheet with parchment paper and coat it thinly with olive oil and sprinkle it lightly with salt.
2. Slice the tomatoes in half through their middles; stems and ends sticking up. Place the tomatoes cut side down on the paper and place in the oven for about 20 minutes, or until they begin to brown and the skins start peeling away from the flesh. Set tomatoes aside to cool slightly.
3. Heat the oil, garlic, onions, and minced pepper in a large heavy-bottomed saucepan or Dutch oven over medium heat until the garlic and onions become translucent.
4. Peel the tomatoes and add the flesh and juice to the pot, discarding the skins.
5. Stir red wine or water into mixture. Bring to a simmer, then reduce the heat to medium-low and simmer, partially covered, until the sauce thickens and the flavors meld, about 15 minutes. Season with salt and pepper to taste.
6. Add tomato paste in small amounts until the sauce thickens to your desired consistency. Add a pinch of red pepper flakes. Simmer to blend the flavors a few minutes longer.
7. Serve atop cooked pasta of your choice and finish with a pinch of red pepper flakes for garnish.

TREFETHEN WINE PAIRING

The Cowgirl and The Pilot Merlot: Generous on the palate, the velvety texture leads to layers of sumptuous black cherry and dark chocolate beautifully integrated with toasted spice tones of cigar box and anise.