

# Fresh Cherry Tomato Sauce

*Theresa Albert*



## **Servings: 8**

*1/4 cup extra virgin olive oil  
1 medium onion, chopped  
1 tablespoon honey  
2 cloves garlic, minced  
8 cups cherry tomato  
1/2 tablespoon fresh oregano, crushed  
1/4 cup red wine  
salt and freshly ground pepper, to taste*

## **Preparation Time: 5 minutes**

In a large skillet over medium-high heat, warm oil. Add onion saute 3-5 minutes add honey and cook another 2 minutes. Stir in garlic for 1 minute. Add tomatoes, oregano, and red wine, stir well. Simmer, uncovered, over low heat until tomatoes burst and sauce is thick (about 20 minutes). Stir occasionally to prevent sticking and season to taste with salt and pepper.

*There is nothing like the sweet juicy fresh cherry tomatoes of summer. When I get a bumper crop, I like to make a quick sauce and freeze it in small serving sizes. It can become a sauce for shakshuka at breakfast, sandwich spread at lunch, brie topper...*

*Cool, cover, and store in refrigerator up to 1 week.*

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Per Serving (excluding unknown items): 111 Calories; 7g Fat (57.2% calories from fat); 1g Protein; 11g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.