

Stormy Tom Sauce

(Encore presentation performed by Rory and Ryder Mack. Stage hand, Cody Mack)

1 large onion, diced 1/4 c. olive oil
1 package hot or mild ground sausage
3 heads (you read that right) roasted garlic
1 jar tomato sauce
1 can or 1 cup of fresh diced tomatoes
1 cup sun dried tomatoes (optional, but totally worth the effort)
1 t. red pepper flakes
1/2-1 t salt
1 tbsp Italian seasoning or hand full of fresh basil and oregano
1-2 cups of water
1 Dutch oven

For **homemade sun dried tomatoes and roasted garlic**: slice 6-9 Roma tomatoes. Place on cookie sheet lined with aluminum foil. Drizzle with olive oil and sprinkle with salt. Cut tips of three heads of garlic. Put each into a bit of aluminum foil to make a pocket, drizzle with olive oil before closing pocket. Place in muffin tins.

Put both tomatoes and garlic in oven at 350 degrees for 30-45 minutes.

In the meantime, gather more fresh tomatoes for 1 cup diced. Pick oregano and basil. Get distracted by other things outside to kill time waiting on items in the oven. Swing in the hammock, chase the dog, water the garden, etc.

Belly-up to the counter and begin prep:

Dice 1 large onion. Heat olive oil on medium high heat. Sauté onion and then add sausage. Brown. While meat is browning dice herbs, scrape sun dried toms off of cookie sheet (eat a few, I dare you to resist), squish garlic cloves out of garlic head. Set herbs, sun dried toms, garlic, salt, and red pepper flakes in a small dish.

Dice 1 cup of toms. Open 1 can/jar of tom sauce.

Line up the diced toms, can/jar of tom, herb dish, and 1-2 cups of water. Add all in to the sautéed onion and sausage. Stir. Cover and bring to boil. Then put in 350 degree oven 45 minutes to 1 hour or until it looks reduced by half.

Add to your favorite pasta and enjoy!