

### **Fresh No-Cook Tomato Sauce**

2 lbs. of N.C. tomatoes peeled and chopped

2 Tbsp. of olive oil

1 ½ tsp. each salt and sugar

1 tsp. ground pepper

3 ½ tsp. vinegar

Combine and process all ingredients in a food processor or blender to make a rough-textured sauce. Makes about three cups of sauce. For variations add mushrooms, fresh basil, olives, feta cheese or parsley. Serve on pasta or over vegetables.