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Two Ingredient Winter Tomato Sauce

My husband's winter tomato sauce is quick, simple, and filled with the fragrance and wholesome goodness of homegrown tomatoes. It's summer in a spoon. You'll want to double the recipe to freeze some for future use.

16 frozen whole Roma tomatoes, peeled but not thawed
3 tablespoons extra virgin olive oil, first cold press

Run the frozen Romas under warm water and peel off the skins.

Using a heaving cleaver, chop the frozen tomatoes into one inch chunks.

Place the tomatoes and olive oil in a deep saucepan over medium heat and bring to a simmer. (You may want to use a flame tamer under the pot to help prevent the sauce from scorching.)

Cook for 30 minutes stirring occasionally or until you get the thickness you desire.

Add salt to taste, if desired.

Note: If you like a spicier sauce, add a pinch of red pepper flakes to the sauce as you are simmering it.

Makes about 2 cups of sauce.