Fresh Tomato Pizza Sauce

*Start with fresh ripe tomatoes. This is how we do it on the farm, don’t be afraid to get messy with hand smooshing the tomatoes.*

**Ingredients:**

- 10-15 Tomatoes (Romas will make the thickest sauce, but any kind work)
- 3 cloves Garlic
- 1 medium Onion
- 2-3 tsp Fresh Herbs such as Oregano, Thyme and Basil
- 4 Tbsp Tomato paste (optional)
- Salt and Pepper to taste

**Directions:**

- Blanch tomatoes by dipping in boiling water for 2-5 minutes or until skin starts to peel off
- Remove tomatoes from boiling water and put in cold water to cool off
- Smoosh tomatoes with your hands into a large bowl, discarding skin and stems
- Start simmering smooshed tomatoes on low heat
- Mince garlic and dice onions
- Sauté garlic and onions in olive oil 5-10 minutes or until onions are soft
- Mince fresh herbs and add to sauce
- Continue to simmer sauce for about an hour or desired consistency is reached
- If sauce is thin add tomato paste to thicken it.
- Add salt and pepper to taste
Fall Farm Salad

We use whatever veggies are ripe during our fall Harvest Meals. Here are some veggie ideas. We rarely have all of these at once

**Ingredients:**

1 head Lettuce  
1 Carrot  
½ Cucumber  
10-12 Cherry tomatoes  
¼ Beet  
3-5 Radishes

**Directions:**

- Rip or chop lettuce into pieces  
- Chop carrot  
- Chop cucumber  
- Cut cherry tomatoes in half  
- Grate the beet root  
- Slice radishes  
- Add all veggies to salad and lightly toss  
- Add Honey Balsamic Salad dressing (see recipe)
Honey Balsamic Salad Dressing

This is a very simple dressing that we make on the farm

**Ingredients:**

- ¼ C Olive Oil
- 3 Tbsp Balsamic Vinegar
- 2 Tbsp Honey
- ½ tsp Salt
- ½ tsp Pepper

**Directions:**

- Pour all ingredients into a small jar
- Put on lid and shake