

Green Tomato Pasta Sauce



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AWAKINO STATION

This green tomato pasta sauce is the perfect way to use up the final tomatoes of the season.

Ingredients:

- 5 kilograms green tomatoes
- 1 cup brown sugar
- 2 onions, diced
- 6 cloves garlic
- 4 tsp salt
- 2 tsp black pepper
- 1 bay leaf, crumbled
- 3 kale or silverbeet leaves, finely chopped
- 1 cup fresh herbs (basil, oregano, thyme)
- 1 jalapeño, finely diced (optional for extra heat)

Method:

1. Wash and quarter the green tomatoes.
2. Add the tomatoes along with all the other ingredients into a large stock pot and bring to the boil.
3. Reduce the heat and simmer for an hour, stirring occasionally, until the tomatoes are soft and starting to break down.
4. Puree with a stick blender, then bring the sauce back to the boil. Continue boiling rapidly, stirring often, for another 15 minutes, or until the sauce has reduced down to your desired consistency.
5. Either pour into containers to freeze, or bottle to preserve.
6. To bottle, pour the pasta sauce into hot, sterilised 1L glass jars and add 1/2 tsp citric acid to each jar, before sealing. Lower the jars into the boiling waterbath, and process for 35 minutes. Turn off the heat and allow the jar to sit in the waterbath for another 5 minutes before transferring to a tea-towel to finish cooling. Once cool, check the seal, wash the jars, label and store in the pantry.
7. To use the green tomato pasta sauce, pour 500ml over 500g cooked pasta, drizzle cream and grated cheese over before tossing all to combine.