

Tomato Galette and Some Sauces

I'm excited that it is August and people who are not me have an abundance of tomatoes in their gardens. I planted and nurtured five varieties. One plant has produced two tomatoes that have been fist-sized and green for a month. There is a cherry tomato plant that produces two small golden-orange gifts a day—a sweet treat on my way in or out but is not recipe-worthy. There's something growing that is hard, harder than any tomato of my past, that is purple and long and very pointy. It could belong in a fairy tale and will transform into something, but I don't know if it is going to be edible. I'm lowering my expectations and I encourage you to do the same.

Like so much of life these days, I can't spend too much time lamenting the goodness of the past, the abundance I used to take for granted. That's true for tomatoes and for people, travel, activities, tutoring... I'm looking for goodness and graceful acceptance of what is, rather than what I wanted/expected/decided I needed.

Regardless of where you get your tomatoes, these recipes should be a delight. In the worst of all worlds or in non-tomato season, for any of the tomato sauces, but not the tart, use canned San Marzano tomatoes which are sweeter, less acidic, and have more tomato flavor. Any canned tomato will work but we strive for excellence regardless of the reality that cloaks all garden goodness.

-**Helen Huber**, (Looking for goodness and mostly finding it)

THE RECIPES

Tomato Galette (From The Kitchn)

Don't be frightened. A galette is a rustic, so-easy-you-won't-believe-it tart. And the feta keeps the crust from getting soggy. It's an impressive tomato offering.



Ingredients:

- 1 unbaked pie crust, thawed if frozen or a single layer pie crust, chilled and rolled to 1/8" thick
- 3 beautiful, good-smelling tomatoes (about 1 pound total), sliced 1/4-inch thick (I like to lay them on my counter and lightly blot them with a tea towel to soak up extra tomato moisture, but this isn't necessary)
- 6 ounces feta cheese (1 1/2 cups), crumbled (You can substitute a local chèvre)
- 1 medium shallot, diced or 1/4 of any color onion, diced
- 4 sprigs of fresh thyme, plus 1 tablespoon fresh thyme leaves, divided or 1 teaspoon dried thyme (optional but elevating)
- 1 tablespoon chopped fresh basil leaves or 1 teaspoon dried basil)
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Preparation:

1. Arrange a rack in the middle of the oven and heat to 400°F. Line a baking sheet with parchment paper.
2. Sandwich the pie crust between two pieces of parchment paper or flour a surface for rolling the dough a little thinner. Using a rolling pin, roll the dough out to a 12-inch round that's about 1/8-inch thick. It's okay if the dough isn't perfectly round.
3. If the crust is on parchment, simply remove the top piece of the parchment sandwich. If rolled on the floured surface, starting on one end of the dough, loosely roll up the pie crust around the rolling pin. Transfer it to the prepared baking sheet and unroll the dough so it is flat.
4. Transfer the crust to the prepared baking sheet.
5. Sprinkle the cheese evenly over the dough, leaving a 2-inch border. Sprinkle with the shallot, thyme leaves, basil, salt, and pepper. Arrange the tomatoes over the cheese and herbs.
6. Gently fold the edges of the dough over the tomatoes, covering about 2 inches of the filling and pleating the dough every 2 inches as you go. Top with the thyme sprigs.
7. Bake until the crust is golden-brown, and the tomatoes are soft, about 40 to 45 minutes. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool for 10 minutes more. Serve warm or at room temperature.

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Three Ingredient Incredible Sauce (based on Marcella Hazan's recipe)

Ingredients:

- 2 pounds fresh, ripe tomatoes that smell great or 1 28 oz. can of tomatoes, preferably San Marzano but use what you can
- 5 tablespoons butter (or use melted vegan butter)
- 1 medium onion, peeled and cut in half through the core
- Salt to taste

Preparation:

1. Combine all ingredients and simmer on low for 30-45 minutes.
2. Occasionally (about three times) mash tomato pieces with the back of a wooden spoon or a whisk.
3. Remove onion and either eat it yourself or dice it and return it to the sauce.
4. Serve over pasta, with meatballs, on garlic-buttered toast, or crackers, or in any recipe that calls for tomato sauce.

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Four Ingredient Stovetop or Oven-roasted Cherry Tomato Sauce

(You will not believe how luscious cherry tomatoes can get when they are cooked either of these ways.)



Oven-roasted

or



Stovetop

Ingredients:

- 3 cups fresh cherry tomatoes, cut in half
- 4-6 cloves garlic thinly sliced
- 2 tablespoons oregano fresh, minced or 2 teaspoons dried (optional)
- $\frac{1}{3}$ cup olive oil
- 1 dried Ancho chili (for stovetop version only) or a pinch of red pepper flakes (optional)
- salt and pepper to taste

Preparation:

Stovetop:

1. Heat oil in a large saucepan or skillet. Sauté garlic for about a minute over medium heat until golden.
2. Add tomatoes, oregano and chile(s) if using.
3. Turn heat down to medium and cook for about an hour, stirring occasionally.
4. Serve over pasta.

Oven-Roasted Version:

1. Preheat oven to 425° F.
2. Line a large, rimmed baking sheet lined with parchment paper.
3. Combine cherry tomatoes, garlic, oregano, oil, and pepper flakes if using, and toss together. Add salt and pepper to taste.
4. Transfer to the parchment lined rimmed baking sheet and spread cherry tomatoes in an even layer.
5. Bake in the oven for up to 30-45 minutes until they begin to soften and begin to caramelize.
6. The sauce can be used as is or can be blended for a smoother version.