

## Pasta Sauce with Half-dried Tomatoes

2 cups half-dried tomatoes, cut into strips  
1 cup chicken or mushroom stock  
¼ cup white wine  
1 small onion, diced  
4 cloves garlic, smashed, peeled, minced  
¼ cup capers  
½ cup olives, sliced  
2 Tbsp olive oil  
1 large bunch basil, shredded

### Method:

Simmer tomatoes in a mixture of stock and wine. Add remaining ingredients except basil. Cook and reduce. Finish with fresh basil. Toss with freshly cooked pasta, season to taste with salt and pepper.

*(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)*