

PASTA WITH RAW TOMATOES & MARJORAM

2 pounds ripe tomatoes
¼ cup olive oil
1 tablespoon fresh marjoram, minced
2 garlic cloves, minced
fresh pepper & salt to taste
1 pound gemelli, rotini, or other spiral-shaped pasta

Core and seed tomatoes, chop into small pieces (about ½ inch).
Put chopped tomatoes in strainer or colander and allow to drain for about 30 minutes.

In large serving bowl, stir together oil, marjoram, garlic, salt and pepper. Add drained tomatoes and mix well.

Cook pasta, drain, and add to sauce. Toss and serve immediately.

NOTES:

Don't overdo the garlic as it's raw and quite intense; start with only 2 small or 1 large garlic clove.

This recipe is best served without grated cheese, which tends to detract from the freshness of the tomatoes.