

ROASTED TRIPLE TOMATO JAM-FIT (Pronounced Jam-fee, as in “confit”)

Plus Crazy Mixed Pasta

Makes 4-5 cups jam-fit; Pasta serves 4-6

REMEMBER, BEST PRACTICE: READ THE RECIPE START TO FINISH BEFORE YOU START COOKING!

This is the richest, most savory, most [insert your fave superlative here] tomato sauce/condiment/jam you may ever make. Expect to make this year-round, but it'll surprise you most during winter months, when using out-of-season tomatoes typically proves the law of diminishing returns. This method concentrates even the most unconcentrated, blah winter tomatoes by roasting them with two potent ingredients: tomato paste and sun-dried tomatoes in olive oil. What results is sweet (yes, there's a touch of sugar), tangy (YAYYYY, sherry vinegar), and savory (anchovies, herbs, garlic).

How to use it? Pasta is one obvious choice (see below for “Crazy Mixed Pasta” instructions, which uses all the dregs from pasta boxes), but try it next to eggs, tossed through grains, or swirled into beans. Serve it on a cheese board, fold it into any vegetable dish, or spoon it atop fish, shrimp, a steak, or a chop. Slather on pizza or bread, or use as a garnish on soups or a dressing for salad or slaw. Pretend that it's a vinaigrette, an aioli, a marinara, or a pesto. IT CAN— and will— DO IT ALL.

Like any confit, which has preservation power because it's stored in its cooking oil, this will last in your fridge for up to a month or more. And speaking of oil: There will be a generous amount in the confit, but don't fear it, USE it! Employ the jam-fit and its oil as you would olive oil— to sizzle or sear or sauté or drizzle.

FOR THE JAM-FIT

4 1/2 pounds plum tomatoes (about 14-16 large or 18-20 small)

1 ounce (about 4-5 halves) sun-dried tomatoes in oil

1 cup olive oil

One tube (4.5-ounce) double concentrated tomato paste or one (6-ounce) can tomato paste

5 anchovies

8 large cloves garlic, peeled and smashed with the side of a chef's knife

1 tablespoon granulated sugar, plus additional, as necessary

1/2 teaspoon red pepper flakes, plus additional, as necessary

5 large sprigs basil, plus additional for serving

5 large sprigs thyme

Kosher salt

1/3 cup sherry vinegar, plus more as necessary

FOR THE PASTA

12 ounces pasta, preferably of different shapes (using one variety is perfectly fine, too)

1 ounce finely grated Parmigiano-Reggiano (about 1 cup lightly packed), plus more for serving

4 ounces fresh ricotta

Basil leaves, for serving

Olive oil, for serving

1. Preheat oven to 375 degrees with a rack in the lower-third.
2. Make the tomato jam-fit: Cut **4½ pounds plum tomatoes** in half lengthwise and place in a large Dutch oven with a tight-fitting lid. Finely chop **1 ounce sun-dried tomatoes in oil**, continuing to chop until they resemble a paste. You should have 2 packed tablespoons. Add to the Dutch oven, along with **1 cup olive oil**, the **tube or can of tomato paste**, **5 anchovies**, **8 cloves smashed garlic**, **1 tablespoon granulated sugar**, **½ teaspoon red pepper flakes**, **5 sprigs basil**, **5 sprigs thyme**, and **1 tablespoon kosher salt**. Stir to combine, cover, and transfer to the oven. Roast, stirring halfway through, for 1 hour 45 minutes.
3. Add **⅓ cup sherry vinegar** and stir, breaking up the tomatoes a bit with your spoon. Recover the pot and continue roasting, stirring every 30 minutes and continuing to break up the tomatoes, until sauce is reduced, tomatoes have lost nearly all of their liquid, and the edges of the pan are darkened and caramelized, about 1 ½ - 2 hours and 15 minutes more. (The size of your pot and the juiciness of the tomatoes will determine your timing; A small pot with very juicy tomatoes will take longer to reduce than a large pot with less juicy tomatoes.)
4. Remove pot from the oven and discard any pesky basil and thyme sprigs. Taste for seasoning and adjust with additional salt, red pepper flakes, sugar, or vinegar. Every batch of tomatoes is different, so really get in there and season to your taste! The sauce should taste punchy, concentrated, and rich. If it doesn't, start by adding salt. Need sweetness? Add a pinch of sugar. Brightness? Go for a small splash of vinegar. You get the idea. If you have extra basil leaves, you can throw some fresh ones in to infuse extra basil flavor, too.

Use as you wish! Jam-fit will stay in the refrigerator for 1-2 months.

FOR THE CRAZY MIXED PASTA

1. Bring a large pot of water to a boil and **salt** generously.
2. Measure out **12 ounces of mixed pastas**. (This is $\frac{3}{4}$ of a 1-pound box.) Examine the cook times on the boxes. Add the pasta with the longest cooking time to the pot. Back out the rest of the pasta shapes according to their cook times, and begin checking for doneness at 2 minutes less than the package instructions direct. For example: if you're using rigatoni, orecchiette, spaghetti, and ditalini, with 12, 9, 8, and 6 minute cook times, respectively, add the rigatoni first, followed by the orecchiette 3 minutes later. After 1 minute of the orecchiette being in the pot, add the spaghetti, and after 2 more minutes, add the ditalini. A true test of your subtraction skills! Begin checking for doneness after 10 minutes from when you added the rigatoni.
3. Drain the pasta, reserving a big cupful of pasta water. Return pasta to the pot, along with one cup of the tomato jam-fit. Fold to combine, adding splashes of pasta water to loosen the sauce. Grate about **1-ounce Parmigiano-Reggiano** into the pot and continue folding and adding **pasta water**, 1 tablespoon at a time, until the noodles are well-coated and your desired consistency is reached. Season to taste with **salt** and additional **red pepper flakes**.
4. Serve, topped with a dollop of **ricotta**, **basil leaves**, a drizzle of **olive oil**, and additional **parm**.

N O O D L E