

SUMMER PASTA SALAD

Serves 6-8

Ingredients:

For the roasted tomatoes:

- 2 1/2 lbs. tomatoes
- 2 T. olive oil
- 1 1/2 t. salt
- 2 t. sugar

For the Assembly:

- Salt
- 1 lb. pasta such as penne or fusilli
- 4-6 cloves garlic, finely minced and mashed
- 2 T. melted butter
- 2 T. extra virgin olive oil
- 2 ears sweet corn. raw (if very fresh) or lightly steamed
- 2 pints cherry or grape tomatoes
- 12 oz. fresh mozzarella
- 1/4 cup grated Parmegiano-Reggiano
- 1 cup mixed herbs, torn into small pieces (basil, mint, parsley, savory)



For the roasted tomatoes:

Heat oven to 275 degrees.

Line a large baking sheet with parchment paper.

Cut tomatoes into slices about 3/4" thick.

Lay slices on baking sheet, brush with olive oil. sprinkle with salt and sugar.

Bake 15 minutes, reduce heat to 200 degrees.

Continue baking, turning halfway through, until tomatoes are shrunken and chewy but not crisp (4-6 hours).

Note: They may be started the night before and finished in the morning. After partial baking turn off oven, leaving door closed. In the morning if tomatoes are not done reheat oven and continue roasting.

For Assembly:

Bring a large pot of lightly salted water to boil.

Add pasta and cook until al dente.

Meanwhile chop roasted tomatoes very finely until they are almost a paste.

Place in large serving bowl; add garlic, butter, olive oil.

When pasta is cooked, drain well, add to bowl while still hot. Toss well.

Stand ears of corn on end, slice kernels from cobs.

Add corn, cherry tomatoes, mozzarella, Parmigiano-Reggiano to past-tomatoe mixture. Toss well.

Add herbs, toss again.

Serve warm or at room temperature.