

Garlicky Pappa Al Pomodoro

Cook 1 chopped onion and 3-4 T of minced garlic in 1/4 cup olive oil for 5 minutes. Add 2 pounds chopped tomatoes and 2 cups vegetable or chicken stock. Simmer until the tomatoes break up. Stir in 2 cups of torn day-old bread, cover and let sit off the heat for 10 minutes. This will allow the flavors to come together. Garnish with shredded basil.

This recipe comes to Cottingham Farm from Mark Bittman's piece "The Proper Way to Treat an Heirloom" appearing in the New York Times Magazine Section on August 7, 2011.

