

Pasta with uncooked tomato and fresh basil sauce *(Jackie Hippman)*

6 ripe plum tomatoes (about 1 lb)
4 cloves garlic, minced
1 cup shredded fresh basil leaves, loosely packed
1/2 cup chopped fresh parsley
1/2 cup olive oil
1/2 tsp dried red pepper flakes
1/2 tsp salt
Freshly ground pepper to taste
1 pound pasta, such as linguini, spaghetti or vermicelli
2/3 cup fresh grated parmesan cheese

Make sure all ingredients are room temp when you toss them together!

Wash tomatoes and pat dry. Cut out cores and discard. Cut each tomato in half horizontally and gently squeeze out the seeds. Dice tomatoes into 1 inch pieces and place in a medium bowl. Add garlic, basil, parsley, olive oil, red pepper flakes, salt and pepper to taste. Toss well.

Let marinate at room temperature for at least 2 hours (I didn't do this). If you marinate it longer, put it in the refrigerator, but bring it to room temperature before serving.

Bring a large pot of water to boil and cook pasta until al dente. Drain well in colander and return to pot or large serving dish.

Immediately toss parmesan cheese on pasta. Pour on the sauce. Toss well and serve immediately; you want it warm rather than hot.

Serves 4