



Goat Cheese in Tomato Sauce

16 oz. creamy goat cheese
16 oz. prepared or homemade tomato sauce*
Parsley for Garnish
Bread rounds*

Heat tomato sauce and pour into oven proof casserole dish. With your hands, make goat cheese into a disc about 4 inches across. Place on tomato sauce and bake at 350 for about 30 minutes or until cheese is melted. Sprinkle with chopped parsley and serve with Bread Rounds.

Bread rounds

1 long, French Baguette
Olive oil
Kosher salt

Cut baguette into ¼ inch pieces. Brush each piece with a little oil and sprinkle with a little salt. Bake in oven until they JUST begin to brown, about 10 minutes at 350.

*** James' Sauce:**

½ cup Extra Virgin Olive Oil
4 large cloves garlic, coarse chopped
1 large onion, coarse chop
2, 12 oz. can whole tomatoes (Progresso if available)
Salt and Pepper to taste

In a large saucepan, add oil, garlic, and onions, and saute until onions are soft. Add tomatoes and chop in pan with a spoon. Let simmer for 30 minutes. Add salt and pepper. Remove from stove and process in food processor until very smooth. Return to stove and simmer for an additional 20 minutes. Remove and let cool.