



Summer Tomato Sauce with Chickpea Spaghetti

An inspired version of James Beard's Tomato Sauce to serve for summer

1-1/2 pounds ripe tomatoes
1/2 teaspoon kosher salt, divided
1/8 teaspoon freshly cracked black pepper, divided
1 to 2 sprigs of fresh basil, stems removed, leaves torn
2 Tablespoons unsalted butter
1 Tablespoon olive oil
1 minced garlic clove
1 teaspoon basil seasoning
4 ounces chickpea spaghetti (half of 8 ounce package)
Garnish: Fresh Basil Sprigs

To Prepare the Tomato Sauce:

- Score the bottom of each tomato with a paring knife; scald the tomatoes in boiling water until the tomato skins are loosened, about 10 minutes.
- When cool enough to touch, peel them completely, remove the core and stem portions; place large pieces and tomato juice into a medium sized bowl. With kitchen scissors, cut tomatoes into smaller chunks as desired.
- Season with salt and black pepper as desired. Place in refrigerator to chill. Before serving, stir in torn fresh basil leaves.

To Prepare the Garlic Butter Sauce:

- Heat the butter and olive oil in a heavy skillet over medium-high heat; add the minced garlic and dry basil seasoning.
- Cook about 1 to 1-1/2 minutes, only until the garlic is starting to lightly brown. Remove the skillet from the heat; set aside. It will continue cooking and the garlic will turn a golden brown. Do not let the garlic blacken or start to burn.
- Season as desired lightly with salt and pepper if desired. Yield: 1-1/4 cup tomato sauce

Cook Spaghetti:

- In a pasta pot, boil the chickpea spaghetti according to package directions, usually about 10 minutes or tender.
- Drain water from cooked spaghetti. Toss prepared garlic butter sauce with the hot spaghetti.

Serve hot spaghetti on serving platter; spoon fresh chilled tomato sauce over spaghetti.

Garnish with fresh basil sprigs. Serves: about 2-4 small servings

Cook's Note: I used James Beard's hot tomato sauce ingredients and styled them into a chilled summer tomato sauce. If you make the tomatoes ahead, cover bowl with plastic wrap. Can be made several days ahead if desired. I used Banza Spaghetti made from chickpeas. You might also enjoy adding a sprinkle of grated Parmesan cheese over the hot spaghetti.

About the Classic Recipe: James Beard stated that this was a standard tomato sauce, which he used for all kinds of dishes. That recipe simmered the tomatoes and garlic mixture for about 45 minutes and added a Tablespoon of tomato paste.

See original recipe: <https://www.jamesbeard.org/recipes/james-beards-tomato-sauce>

About this Recipe: Celebrate the bounty of summer tomatoes with this fresh twist on James Beard's classic tomato sauce. Ripe tomatoes are gently seasoned and chilled, then spooned over hot garlic-buttered chickpea spaghetti and finished with fragrant fresh basil. Bright, quick (ready in about 15 minutes), and full of garden-fresh flavor, it's an effortless summer dinner that lets peak-season produce shine.