

THE
Farmers Series
DINNER

Chef Alan Wong Presents: Nalo Farms

Nalo Spaghetti Herb Mix

- 5# Vine ripened Tomatoes (preferably Hamakua Springs or Hauula) can also use Hamakua Romas
- 1 Lge. Aloun Farms bell pepper (seeded and chopped into pieces)
- 1 Med. Aloun Farms Sweet onion (chopped same)
- 3-4 Stalks celery (chopped)
- Cloves garlic chopped
- 1 Pkg. Nalo Spaghetti Mix Herbs
- 1 TSP. olive oil
- 1 Can chopped olives
- 2 TSP. capers
- 1 TBP. Truffle butter (optional)

Core tomatoes, cut in half, throw in large pot with olive oil, skin and all (tomato skin has all the nutrients and vitamins), on Med-high, with bell pepper, onions and celery, cook for 20 minutes and turn down the heat to med-low and simmer for another 2 1/2 hours. Chop herbs taking out the stems, and throw in the pot, with garlic, for the last 15 minutes. Let cool for a while and put into a blender to get a smooth consistency. Salt to taste. Add capers, olives and truffle butter. Cook 2 links of Italian Sausage, add to Marinara, and serve over your favorite kind of Pasta.

You can also add Nalo Spaghetti Herb Mix to your favorite store bought marinara for added flavor, but making it from scratch with great local ingredients is awesome!