



CAPELLINI WITH FRESH TOMATO AND BASIL SAUCE

2 lbs fresh plum tomatoes, peeled, seeded and coarsely chopped

1 cup coarsely chopped fresh basil

3 tablespoons sherry vinegar

1 3.25 oz jar capers, drained and rinsed

salt and fresh black pepper

1 1/2 pounds fresh capellini

3/4-1 cup extra virgin olive oil

Combine tomatoes and basil at room temperature 1 to 2 hours, or overnight in refrigerator. Blend vinegar, capers, salt and pepper and transfer to platter. Add enough oil to coat. Mix in tomato sauce. Let stand 5 minutes before serving.