




RAW SUNDRIED TOMATO MARINARA SAUCE WITH PORTABELLA PIZZA

 PREP: 20 min
SERVES: 6

- 1, 3 1/2 oz package sundried tomato halves, soaked in 1 cup olive oil for 8 hours, keep at least 1/4 cup of the oil
 - 3 very ripe vine-on tomatoes
 - 2 cloves garlic
 - 4 very ripe strawberries
 - 1/4 cup raisins, soaked in a small amount of water for 2-4 hours
 - 1/8 cup diced portabella mushroom stems
 - 1/4 cup fresh basil
 - 1/2 teaspoon oregano
 - 1 teaspoon sea salt
 - 1/2 cup pine nuts
 - 4-8 portabella mushroom tops, stems removed
1. Soak sundried tomatoes and raisins overnight, stirring occasionally. Drain the tomatoes and keep the oil. Drain raisins and discard the water.
 2. Chop tomatoes, strawberries and garlic. Put sundried tomatoes, vine-on tomatoes, garlic, strawberries, raisins, mushroom stems, basil, oregano and sea salt into food processor; blend. While blending, pour in olive oil until ingredients are smooth. Mixture will be a thick consistency, somewhere between a sauce and a dip. Keep blending and add more oil to achieve a thinner consistency.
 3. The portabella tops will act as your pizza dough and the pine nuts on top is your cheese. You may leave the mushrooms raw and top with sauce or gently grill the mushrooms, top with sauce and pine nuts and serve.