

QUICK ITALIAN TOMATO SAUCE (Salsa di Pomodoro)

A quick tomato sauce that I use for pasta and alternate sauces. Shared by Francesca.

PREP: 10 minutes

COOK: 40 minutes

SERVINGS: 4-6 with 1 lb. pasta

INGREDIENTS:

2 Tbsp. olive oil

2 cloves garlic, chopped fine

½ onion, chopped

1 large can of crushed tomatoes (I like Cento brand, but Trader Joe's now has a new one too.)

Handful of fresh basil (I use a lot towards the end of the cooking. I roll leaves and then chop.)

Salt and Pepper to taste. I also like crushed red chili pepper, a few flakes.

DIRECTIONS:

Heat 2 Tbsp. olive oil in a large skillet. Add and cook onion and garlic until browned.

Add the can of tomatoes, salt and pepper to taste. Simmer uncovered over very low heat, stirring occasionally about 30 minutes until thickened.

Add fresh basil. Cook for 10 minutes. Serve over cooked pasta.

Varieties:

1. Add 1 C. sliced mushrooms to sauce and cook for ten minutes. Serve over spaghetti or pasta.

2. Sauté one lb. ground beef and add at beginning to the sauce. Or add meatballs.

3. Broil or brown Italian sausage, add at the beginning. Can also add sautéed peppers for a sausage and pepper dish.

4. For a heavier meat sauce, you will need 2 cans of crushed tomatoes. Add meats at beginning: meatballs, sausage, pork pieces, etc. and cook for 2½ hours with cover, and remove cover last ½ hour. Add water if too thick.



Photo from Culinary Arts Institute

Cooking Magic series, The Italian Cookbook