

MARINARA

1 Quart

fresh tomato sauce

- $\frac{1}{4}$ cup extra-virgin olive oil
- 8 garlic cloves, peeled
- 1 35-ounce can peeled Italian plum tomatoes, seeded and lightly crushed, with their liquid
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ tsp peperoncino
- 10 fresh basil leaves, torn into small pieces freshly ground black pepper

Heat the oil in a 2 to 3-quart nonreactive saucepan over medium heat.

Whack the garlic cloves with the flat side of a knife, toss them into the oil, and cook until lightly browned, about 2 minutes.

Carefully slide the tomatoes and their liquid into the oil.

Boil and season lightly with salt and peperoncino.

Lower the heat so the sauce is at a lively simmer, and cook, breaking up the tomatoes with a whisk or spoon, until the sauce is chunky and thick, about 20 minutes.

Stir in the basil about 5 minutes before the sauce is finished.

Taste the sauce, and season with salt and pepper if necessary.