

Salsa Marinara

Marinara Sauce

Makes enough for 1 pound of pasta

1 28-ounce can whole San Marzano tomatoes

¼ cup extra-virgin olive oil

7 garlic cloves, peeled and slivered

1 pinch crushed red pepper flakes

1 teaspoon kosher salt

1 large fresh basil sprig, more to taste

- 1 Pour tomatoes into a large bowl and crush with your hands. Pour 1 cup water into can and slosh it around to get tomato juices. Reserve.
- 2 In a large skillet over medium heat, heat the oil. When it is hot, add garlic.
- 3 As soon as garlic is sizzling, add the tomatoes, then the reserved tomato water. Add red pepper flakes and salt. Stir.
- 4 Place basil sprig, including stem, on the surface (like a flower). Let it wilt, then submerge in sauce. Simmer sauce until thickened and oil on surface is a deep orange, about 15 minutes. Discard basil.