



POMODORO SAUCE

Fresh Tomato Sauce

INGREDIENTS

- 2 ½ lbs.** Plum tomatoes
- 1 cup** Minced onion
- 3 tbs.** Olive oil
- 8** Minced basil leaves

*Salt and pepper**

PREPARATION

- 1.** With the point of a paring knife cut out and discard the stem bases of the tomatoes, removing small cones about ¼ in. deep, then lightly cut X-shapes on the tomatoes' opposite ends.
- 2.** Bring water to a boil and in a large saucepan, drop in the tomatoes, and cook for **about 5min.**
- 3.** With a slotted spoon, transfer the tomatoes to a strainer and run cold water over them, and slip their skins off with your fingers.
- 4.** In a nonreactive saucepan, lightly sauté the onion in the olive oil. Add the tomatoes, crushing each directly over the pan as it is added.
- 5.** Add the reserved juice if the tomatoes have been seeded. Season to taste and simmer for **about 20min.** stirring occasionally
- 6.** Add the basil before serving.

Cook time: 20min. **Prep time:** 10min.

Yield: 2 ½ cups