

Quick Tomato Sauce

Makes about 3 cups

This recipe makes enough to sauce a pound of pasta. high quality canned tomatoes will make a big difference in the sauce; our preferred brands of crushed tomatoes are Tuttorosso and Muir Glen. Grate the onion on the large holes of a box grater.

2 tablespoons unsalted butter

1/4 cup grated onion (see note)

1/4 teaspoon dried oregano

Table salt

2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)

1 (28 ounce) can crushed tomatoes (see note)

1/4 teaspoon sugar

2 tablespoons chopped fresh basil leaves

1 tablespoon extra virgin olive oil

Ground black pepper

Melt the butter in a medium saucepan over medium heat. Add the onion, oregano, and 1/2 teaspoon salt; cook, stirring occasionally, until the liquid has evaporated and the onion is golden brown, about 5 minutes. Add the garlic and cook until fragrant, about 30 seconds. Stir in the tomatoes and sugar; bring to a simmer over high heat. Lower the heat to medium low and simmer until slightly thickened, about 10 minutes. Off the heat, stir in the basil and oil; season with salt and pepper to taste.