



Classic Recipe: *Marcella Hazan's Famous Tomato Sauce*

Marcella Hazan's Amazing 4-Ingredient Tomato Sauce

*Serves 2 to 4. Adapted in my own words from Marcella Hazan's *Essentials of Classic Italian Cooking**

[<http://www.amazon.com/dp/039458404X/?tag=apartmentth0a-20>].

28-ounce can peeled plum tomatoes, no salt or herbs added

5 tablespoons unsalted butter

1 small white onion, peeled and cut in half

Kosher salt

To serve

Shaved Parmesan cheese

Freshly ground black pepper

Put a 3-quart saucepan over medium-high heat. Add the tomatoes, butter, onion halves, and a pinch of salt. Bring to a simmer then lower the heat. Crush the tomatoes lightly with the back of a spoon as they cook, and stir occasionally. Simmer very gently for 45 minutes, or until droplets of fat appear on the surface of the tomatoes. Remove and discard the onion.

Serve over hot pasta with Parmesan and black pepper, if desired.
