

# SAVEUR

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## Tomato Sauce with Onion and Butter

My mother's tomato, butter, and onion sauce unfailingly elicits feelings of comfort and well-being. Its ability to wash away fatigue and anxiety is almost miraculous, and its preparation borders on alchemy. Who would think that simply putting tomatoes, a peeled halved onion, butter, and salt in a pot and cooking it with barely an occasional stir until it is reduced, would produce such concentrated goodness? In my freezer there is always a batch, ready to be defrosted and enjoyed in the time it takes to cook some pasta. —*Giuliano Hazan, author of Hazan Family Favorites: Beloved Italian Recipes ([http://www.amazon.com/gp/product/1584799048/ref=as\\_li\\_ss\\_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1584799048&linkCode=as2&tag=saveur-20](http://www.amazon.com/gp/product/1584799048/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1584799048&linkCode=as2&tag=saveur-20))* (*Stewart, Tabori & Chang, 2012*)

MAKES 3 CUPS

### INGREDIENTS

8 tbsp. unsalted butter, cubed  
1/4 tsp. sugar  
1 (28-oz.) can whole, peeled tomatoes in juice, crushed by hand  
1 medium yellow onion, peeled and quartered lengthwise  
Kosher salt and freshly ground black pepper, to taste

### INSTRUCTIONS

Bring butter, sugar, tomatoes, and onion, to a boil in a 4-qt. saucepan over medium-high heat; reduce heat to medium-low, and cook, stirring occasionally, until flavors meld and sauce is slightly reduced, about 45 minutes. Discard onion, and season sauce with salt and pepper before serving.



*Credit: Todd Coleman*

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