

Traditional Italian Tomato Sauce

Ingredients:

10-12 roma tomatoes, chopped
1 small onion, chopped
2-3 cloves garlic, crushed
2 or more Tbs olive oil
4 or 5 leaves of fresh basil
Salt to taste

Directions:

- Bring a large pot of water to a boil
- Gently ease the tomatoes into the water with a slotted spoon
- Cook until tomato skin begins to crack (2-3 min)
- Remove tomatoes and place in a bowl of ice water until cool enough to handle
- Remove tomatoes and peel, core and coarsely chop

- Pour a thin layer of olive oil in a large saucepan and add chopped onions
- Cook until translucent
- Add crushed garlic and stir until fragrant
- Add tomatoes and salt, bring to a boil and cook about 10 min
- Reduce heat and cook to desired consistency
- If sauce becomes too thick before tomatoes are fully cooked, add a little water and simmer a few more minutes
- Taste, and add more salt if needed
- Add chopped basil just before serving to preserve flavor