

TOMATO SAUCE

Ingredients (approximate quantities, serves 4-6):

- 2 tbs. extra-virgin olive oil
- 1 head garlic, cloves peeled and coarsely chopped (or to taste)
- 1 tsp. crushed red pepper (or to taste)
- 1 qt concentrated tomatoes
- 1 bunch basil or Italian parsley leaves (about 1 c.)

1. In a large heavy saucepan, heat olive oil.
2. Saute garlic and red pepper on medium heat until fragrant, about 1-2 minutes.
3. Add tomatoes, raise heat to medium high, cover, and bring to a boil, stirring frequently. Reduce heat.
4. Cook about 10 minutes under partial cover until slightly reduced. Stir occasionally. Beware splattering, reduce heat if necessary.
5. Remove heat, stir in basil or parsley. Serve over pasta or cutlets. Enjoy!

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