



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Tomato Sauce with Onion and Butter

adapted from Essentials of Classic Italian Cooking, by Marcella Hazan

2- 28 oz Italian plum tomatoes, diced (San Marzano, if you can find them)*

½ cup unsalted butter

1 large yellow onion, peeled and halved

½ teaspoon sugar

Sea salt, to taste

THE STEPS:

- Force the tomatoes through a food mill using the smallest disc.
- Put the tomatoes, sugar, onion and butter in a heavy saucepan over medium heat.
- Bring the sauce to a simmer and keep it there for about 45 minutes
- Remove the sauce from the heat.
- Remove the onion - *instead of throwing it away, I used it on a sandwich!*
- Add salt to taste (if your tomatoes are salted, you don't need to add more)

THE LOVE: Keep the heat at an even steady simmer. You don't want your sauce to boil.