

Italian Tomato Sauce

Ingredients

4 T Olive Oil
5 clv Garlic (crushed)
1 Parsley Bunch
32 oz Tomato Puree
1 1/2 t Kosher Salt
4 Basil Leaves (torn)

Instructions

1. Pour the oil into a large saute pan over medium high heat. Crush the garlic and add it to the oil. Saute the garlic until it just starts to brown, then add the parsley.
2. Turn the heat up to high. Now add the tomatoes, and quickly cover with the lid for about 30 seconds, until the squirting subsides. Stir with a wooden spoon and lower the heat a little. It is important that this sauce is cooked at a fast simmer, as it is cooked briefly.
3. Add the salt and continue to simmer at a fast pace, and stir often.
The sauce will thicken quickly, so do not overcook it, and have it become too thick; about 5 to 7 minutes should be sufficient.
4. Taste the sauce, if it doesn't taste delicious,

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it probably just needs a little more salt. Turn off the heat and add the fresh basil.

5. Add sauce to the drained pasta (save some pasta water to add back into the pasta in case it's too dry), and enjoy immediately with some freshly grated parmesan cheese and/or pepper.