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"Tool Box" Pomodoro Sauce

Appetizer, Breakfast, Brunch, Main Dish • Pasta, Sauce, Vegetarian

Prep time: 10 mins | Cook time: 1 hour

Ingredients

1/2 Cup Extra virgin olive oil (highest quality)

8 Each Garlic cloves, lightly crushed with the side of a knife

1/2 Cup Fresh basil leaves, and stems, approximately 4 big sprigs, roughly chopped

2 Teaspoons Freshly ground black pepper

1 Each Spanish onion, peeled and halved across the root

5 Tablespoons butter, divided

2 28 oz. Cans San Marzano peeled tomatoes

1/4 Cup Dry white wine

Directions

In a small saucepot, add the garlic cloves to the olive oil. Turn the heat on low, and gently heat the garlic until barely bubbling. Allow to simmer slowly until the garlic begins to soften without browning, about 15 minutes. Remove the oil from the heat and add the basil leaves and black pepper.

Allow to steep 10 minutes. When cool enough to handle, add to the bowl of a food processor, or with your immersion blender, pulse until the garlic and basil are chopped small and dispersed throughout the oil. It does not need to be pureed.

In a medium saucepot over medium high heat add 2 tablespoons of the butter until foamy and beginning to brown, about 2 minutes. Add the onion, cut side down into the butter and allow to fry until light golden brown, about 3 more minutes. Add the tomatoes to the pot and mash to your favorite consistency with the back of a wooden spoon, or with a potato masher. Add the wine and bring to a simmer. Add the infused oil and simmer 30 minutes. Cut the heat, and stir in the remaining 3 tablespoons of butter.

Serve with pasta, or anywhere delicious tomato sauce is required.

Notes

I call this "Tool Box" Pomodoro because it's one of the recipes any good cook needs in their "Tool Box". Like a good screwdriver or pair of pliers, it’s versatile, strong, and ready for a variety of applications.

Enjoy!

Chef Ben