

Marcella Hazan's Tomato Sauce



Before you read the recipe, just know that I probably had the same reaction that you will have. The ingredients are minimal and seem bland. Trust me on this. This sauce is a vehicle to allow for your cheese and toppings to shine. It does that perfectly.

Ingredients

2 lbs of tomatoes (or 28-ounce can of whole San Marzano tomatoes)
1/4 lb butter (one 4 ounce stick)
one medium yellow onion, peeled and halved
Salt, pinch or two
1/4 teaspoon granulated sugar

Preparation

Combine the tomatoes, their juices, the butter, sugar, and the onion halves in a saucepan. Add a pinch or two of salt.

Place over medium heat and bring to a simmer. Cook, uncovered, for about 45 minutes. Stir occasionally, mashing the tomatoes with the back of your spoon or potato masher.

Remove the onion before using the sauce. Use the onion as a pizza topping or save for another meal.

Freeze the remaining sauce for another pizza or use it on pasta. BTW, this recipe makes enough sauce for a pound of pasta.