



## Simple Tomato Sauce

**Prep Time:** 10 Minutes

**Cook Time:** 35 - 45 Minutes

**Total time:** 50 Minutes - 1 Hour

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## INGREDIENTS



- 796ml can whole, peeled tomatoes
- 1 medium sweet onion
- 5 tablespoons of butter
- Salt and pepper to taste

## INSTRUCTIONS

1. Add a full can of whole peeled tomatoes to a sauce pan and mash them using your hands or a potato masher.
2. Peel the onion, then trim by cutting both ends off, cut in half lengthwise, and add to the pan.
3. Add 5 tablespoons of butter, along with salt and pepper to taste, and bring to a boil.
4. When the tomatoes begin to bubble, lower heat to a slow but steady simmer.





5. Allow your sauce to reduce for approximately 45 minutes, stirring every 10-15 minutes so the sauce does not stick or burn.

6. The sauce is done when there is no more liquid remaining and the butter has separated from the tomatoes. Remove the onion, and enjoy with your favourite dish!

#### **Tips, Tricks, Shortcuts and Substitutions:**

- **You can substitute fresh, peeled tomatoes for the canned tomatoes. Cut an “X” in the bottom of the tomato and drop into boiling water for 1 minute to help make the peeling process easier. Coarsely chop your tomatoes before adding to a sauce pan.**
- **Add salt and pepper to taste, but you can also add other spices to taste as well, such as fresh basil, parsley, or Italian seasoning.**
- **This sauce is simple and easy, but also a traditional recipe from the northern part of Italy. You can serve with any dish of your choosing, including gnocchi, cannelloni, spaghetti, etc. Add fresh Parmesan on top if you wish.**