



Marcella Hazan's Tomato Sauce

By The New York Times | **TIME** 1 hour |

INGREDIENTS

2 cups tomatoes, in addition to their juices (for example, a 28-ounce can of San Marzano whole peeled tomatoes)

5 tablespoons butter

1 onion, peeled and cut in half

Salt

PREPARATION

Step 1

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

Step 2

Place over medium heat and bring to a simmer. Cook, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt as needed.

Step 3

Discard the onion before tossing the sauce with pasta. This recipe makes enough sauce for a pound of pasta.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Adapted from "Spoon Fed" by Kim Severson