

All-Purpose Tomato Sauce

Serves 4—6

This is my Gold Standard Tomato Sauce. Use this wherever you may find yourself needing tomato sauce: baked pasta, lil' pizzas, baked eggs, braciole, etc. There's a lot you can do with it—add fennel, add red pepper flake, add anchovies—but it has what I consider to be essential for the best textured, best flavored, sauce. There are crushed tomatoes, whole peeled (crushed by hand) tomatoes, onions and garlic, lots of olive oil, and like some other Gold Standard recipes in my repertoire, to me, it is perfect.

Ingredients

¼ cup olive oil

Kosher salt, fresh ground black pepper

2 large or 4 small onions (12–16 ounces), diced

8–10 cloves garlic, thinly sliced

1 (28-ounce) can whole peeled tomatoes, packed in juice

1 (28-ounce) can crushed tomatoes

Instructions

1. Heat oil in a large, heavy-bottomed pot over medium-high heat. Add onion and garlic and season with salt and pepper. Cook, stirring occasionally, until the onion is totally softened and translucent (without letting it brown, turning down the heat if needed), 8 to 10 minutes. Crush the whole tomatoes by hand and add them (including the juice) and the crushed tomatoes to the pot, stirring to scrape up any bits from the bottom of the pot. Fill the empty can about halfway with water, swirling to get any excess crushed tomatoes hanging around, and add it to the sauce. Season with salt and pepper and add red pepper flakes, if using. Bring to a simmer, then reduce to medium-low (or low, depending on your stove) and cook, stirring occasionally, letting it bubble gently, until the tomato sauce has thickened and flavors have come together, at least 30 minutes, and up to an hour and a half.

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