



# Tomato Basil Sauce



with Larry Piaskowy

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# TOMATO BASIL SAUCE

## INGREDIENTS

1x 28oz can **Peeled Tomatoes**, San Marzano preferred

8-10 **Garlic Cloves**, Sliced thin

1 **Yellow Onion**, Large, Diced

1 bunch **Fresh Basil**, torn or rough chopped

pinch **Chili Flake**

pinch **Grated Nutmeg**

1 tsp of **salt** plus more to taste

1/3 cup **Olive Oil**

## RECIPE

Place the **sliced garlic** and **olive oil** in a sauce pot

Turn on medium + heat, stir constantly until **garlic** starts to brown.

**! Do not let it stick !**

Add **onions** and continue stirring, but less often, until they brown slightly

Add **HALF** of the **basil**, the **chili flake** and **nutmeg**, cook for 2-3 minutes until very fragrant

Open the **tomatoes** and pour the juice into the pot.

Crush the **tomatoes** with your hands and add to the pot

Fill the **tomato can** about 1/3 with **water**. Rinse the can and add that **water** to the sauce

Stir in the **salt**

Let simmer and season with more **salt** if necessary. I like to cook this for a few hours,

(but the flavor will come together nicely pretty quickly.)