

Tomato & Basil Sauce

1 Can Whole Italian Roma Tomatoes coarsely chopped. You can mash 'em with a fork when you put them in the pan or crush them with your hands.

3 clove of garlic very thinly sliced

1 dozen leaves of basil

¼ cup olive oil

Salt

Red pepper flakes

Parmigiano-reggiano cheese freshly grated

Heat half the oil in a large skillet over medium heat and add the garlic. When the garlic begins to sizzle add the tomatoes with their juice. Season with salt. Continue cooking while the pasta boils. Just before the pasta is al dente add tear the basil into bite sized pieces and add to the sauce with a pinch of pepper flakes.

Add the drained pasta to the sauce along with the remaining oil and plate it up. Add a bit of fresh basil and a dusting of freshly grated parmigiano (not the green can crap) cheese.

Good in the fridge for a week and the freezer for six months.

Tomato & Butter Sauce

1 Can Whole Italian Roma Tomatoes coarsely chopped. You can mash 'em with a fork when you put them in the pan or crush them with your hands..

6 tablespoons butter

1 med onion cut in half and peeled

Salt

Parmigiano-reggiano cheese freshly grated

Heat the tomatoes, butter, onion, and salt to taste in a large saucepan and simmer for 20 minutes

Remove the onion from the sauce and add the drained pasta. Plate it up and add a dusting of freshly grated parmigiano (not the green can crap) cheese.

Good in the fridge, tightly sealed, for a few days or six months frozen

Basic Tomato Sauce

¼ cup olive oil

2 Cans Whole Italian Roma Tomatoes coarsely chopped. You can mash 'em with a fork when you put them in the pan or crush them with your hands..

4 cloves of garlic very thinly sliced

1 Spanish Onion, chopped in ¼ inch dice.

1 tablespoon dried thyme

½ medium carrot finely shredded

Salt to taste

Heat the oil in a large skillet over medium heat and add the garlic and onion. Cook 8-10 minutes until they are soft and light golden brown. Add the thyme and carrot and cook another 5 minutes. Add the tomatoes and juice and bring to a boil, stirring often. Lower to a simmer for 30 minutes until the sauce is as thick as hot cereal. Season with salt to taste and serve as above.

Good for a week in the fridge or six months frozen.