

Description



This sauce can be used on any number of dishes including pastas, meats, and vegetables. It has a very clean taste that compliments so many different foods, especially if you skip the garlic. This is the only sauce I use in my Eggplant Parmesan, and my fresh summer vegetable-pasta combination dishes.

Ingredients:

- 1 or 2 T. The Olive Tap's [Italiano 100% Extra Virgin Olive Oil](#) or other fruity Olive Tap [100% Extra Virgin Olive Oil](#)
- 1 medium yellow onion, fine diced, not minced
- 2 garlic cloves, minced (optional ingredient)
- 1 lb. very ripe fresh tomatoes put through a small hole food mill, or a 1 lb. can of crushed tomatoes
- 1 T. good tomato paste. Buy the tube of tomato paste, and you can use it for a longer period of time
- 6 leaves of fresh basil, finely chopped
- Fresh ground black pepper to taste. The acidity in tomatoes really reduces the need for salt. If you do add salt, be stingy.

Directions:

1. Heat your saucepan on a medium setting for a minute or two, and then add the olive oil. After 30 seconds add the onion, and stir for 1 minute until it starts to turn translucent. If using, add the garlic, and stir for an additional 30 seconds. Add the tomatoes and basil. Maintain medium heat for an additional 5 minutes, stirring

regularly, and then reduce heat to simmer for about 15 minutes longer. Stir often to prevent burning the bottom of the pan.

An Olive Tap Original by Rick Petrocelli

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[Back to Recipes](#)

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