

Reckless In The Kitchen

Clara's Pasta Sauce

Ingredients:

- 2-3 Tbsp olive oil
- 1 bunch of fresh parsley
- 3-4 garlic cloves
- 3 cans (28 oz) of diced tomatoes
- 3 cans (28 oz) of crushed or pureed tomatoes
- 1 can tomato paste
- dried oregano, to taste
- dried basil, to taste
- salt, to taste
- pepper, to taste

Directions:

Start out by getting everything ready to go, mince the garlic cloves, chop the parsley, and open all of the cans and have them near the stove top.

Next, heat 2-3 tablespoons of olive oil in a heavy bottomed pot over medium heat.

Next coat the bottom of your sauce pan with olive oil. When the oil is hot an easily coats the bottom of your pot saute the parsley and garlic. Stir the parsley and garlic frequently. The garlic should be toasted and brown, but not burned. Do not walk away from your pot, keep an eye on that garlic because it will go from browned and lovely to burned and acrid quickly. Burned garlic ruins sauce. If you burn the garlic, dump out your pot and start over.

Once the garlic is a golden brown add the canned tomatoes and tomato paste. Then, take one of the empty cans of tomatoes and fill the can about 1/3 of the way with water. Carefully swirl the water around the can to rinse the excess tomato from the can. Pour the tomato-ey water into each can and repeat the process to clean all of the cans and pour the tomato-water mixture into the sauce and stir to combine.

Add 2 tablespoons of oregano, 1 tablespoon of basil, 2 teaspoons of salt, and 1 teaspoon of pepper.

Allow the mixture to come to a simmer then reduce the heat to low and cover. Cook the sauce for 3-4 hours, stirring every 20-30 minutes. Stirring the mixture and keeping it on a low temperature is key, as tomatoes will burn easily. Keeping the heat low and stirring the mixture will prevent that. There is no fixing burned sauce. If you burn the bottom of the pot, the whole batch of sauce will taste burned. Do not burn your sauce.

Taste the sauce about half-way through the cooking process to determine if more seasoning is needed. You will know the sauce is done when the tomatoes no longer have a raw taste to them and taste a little bit sweeter.