

Mary's Village Style...

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and You Tube...by Mary Pappas Coniglio

Traditonal Summer Sauce

1 large onion diced

1 Tbs Garlic chopped

2 28 oz cans Crushed Tomatoes

1 cup Fresh Sweet Basil (to your taste) rough
cut

Olive Oil, Salt, Pepper and Sugar (2 tbs)

In a pan sauté' onion until browned add gar-
lic and cook for one minute add basil and
cook until fragrant about one more minute.

Add tomatoes season to your taste and cook
for up to one hour.

Makes enough sauce for 1 pound of pasta

Enjoy!

*Notes:

No other seasonings are needed only salt,
pepper and sugar are needed and are the
traditional seasonings used in Sicily.

It is a myth that sauce needs to be cooked
for hours. Canned tomatoes are already
cooked in the can. Cooking time depends
on the quantity of the sauce you are making.
The longer you cook the sauce the stronger
and more acidic it becomes. So less is more.

