

Chef at the Market - August 27, 2011
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Marinara Sauce

Ingredients

2 lbs tomatoes (about six tomatoes)
2 small onions, finely chopped
2 garlic cloves, finely chopped
½ teaspoon freshly ground black pepper
½ cup oil
¼ cup chopped basil
½ teaspoon kosher salt
Salt, pepper, sugar to taste

Directions

- Blanch tomatoes in boiling water for a few minutes. I like to cut the tops off before boiling. I also cut an "x" in the bottom to make them easier to peel.
- Let tomatoes cool, then peel, slice in half and squeeze the halves out over the sink to get rid of seeds and excess liquid.
- Cook onions, garlic and pepper in oil in a large pan.
- While onions are cooking, blend or chop the tomatoes well.
- When the onions start to brown, or are clear, about 5-10 minutes, add the tomatoes and stir well.
- Add basil, salt and whatever seasonings you like. Let sauce simmer for a while.
- I also put in a couple tablespoons of sugar to sweeten up the tomatoes. If they are sweet tomatoes I use less sugar and a pinch of salt. I like to add mushrooms or other vegetables to change it up.
- Serve on top of spaghetti squash, pasta, or meatballs.