



BLACKSTONE

COUNTRY CLUB

Pomodoro Sauce

Ingredients:

1 Tbsp.	Olive oil
1	Large white onion, diced
1/2 tsp.	Crushed red pepper
2	Cloves garlic, minced
28 oz.	Whole peeled tomatoes
6	Basil leaves
To taste	Kosher salt
To taste	Ground black pepper

Directions:

Pomodoro Sauce is a thick and flavorful Italian pasta sauce recipe made with tomatoes, onion, garlic, basil, and red pepper flakes. An easy and delicious homemade sauce.

1. Quarter the tomatoes and use your fingers to quickly scoop out most of the seeds. It helps to run the tomato under cold water to get any extra seeds out.
2. Puree tomatoes in a food processor. Transfer to a strainer and set aside to strain excess liquid. Heat olive oil in a large saucepan. Add the garlic and onion and sauté until soft, about 3-4 minutes. Be sure to stir the garlic and onion constantly so that the garlic doesn't burn.
3. Add the strained tomatoes, crushed red pepper and the basil leaves and bring to a boil.
4. Reduce heat to low, and simmer uncovered for about 30 minutes, stirring occasionally. Season with salt and pepper, to taste.
5. Serve over pasta

For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.