

Salsa di Pomodoro
The Best Tomato Sauce

By Spiaggia Executive Chef Sarah Grueneberg

Yields 3 cups

Ingredients:

1 28 oz can of imported Italian whole peeled tomatoes (preferably San Marzano)
3 tbsp of good quality extra virgin olive oil
2 cloves fresh garlic, sliced thin
1 pinch chili flakes
6 whole basil leaves
1/2 cup water

Directions To Make the Sauce:

1. Place the can of whole peeled tomatoes in a blender or food processor. Blend until smooth.
2. In a wide sauce pan, add olive oil over medium heat
3. Add sliced garlic to the pan and toast until light golden brown
4. Add chili flake and tomato to the pan. Be careful, the tomato will be bubbly.
5. Let the tomato bubble and reduce, concentrating the flavor
6. Stir the tomato, scraping the bottom of the pan, for 5 minutes
7. Add the water and basil leaves, lower the heat and let simmer for 5 more minutes

Spaghetti al Pomodoro
Spaghetti in Tomato Sauce

Serves 6-8

Directions To Make Spaghetti:

1. Bring a large pot (6-8qt) of water to boil. Season water with kosher salt.
2. Add spaghetti to the boiling water, check cooking time on box, and subtract 2 minutes off recommended cooking time. For example, if the instructions say cook 12 minutes, then cook only 10 minutes.
3. Drain pasta into a colander
4. Stir the pasta into the tomato sauce, adding a little pasta water if needed to thin the sauce
5. Cooking the pasta for the last 2 minutes in the sauce makes more flavorful pasta (without extra salt!)
6. Serve and finish with freshly grated Parmigiano Reggiano

Chefs note:

- When tomatoes are in season at your local market, you can substitute fresh but you will need to double the weight of the tomatoes and cook down longer (fresh tomatoes have more natural water inside)
- Add fresh vegetables to this recipe if you want. I recommend fresh eggplant, peppers, zucchini, arugula, spinach, olives and artichokes