

Italian Quick Sauce

Created by Anna Condemi Pulitano; lovingly prepared by her namesake, Anna Discenzo

Country/region: Italy

Notes: This dish was handed down by my great-grandmother, Anna Condemi Pulitano. It is a meal typical of immigrants from the Mezzogiorno (the area of Italy south of Rome where most of the late 19th and early 20th century immigrants came from): inexpensive and delicious

Ingredients:

- 1-28 oz can of crushed tomatoes
- 3-4 cloves of garlic (use more or less according to taste)--
-minced
- about 10-12 fresh basil leaves (more or less according to taste)---chiffonade (stack them together, roll them up, slice into thin ribbons with kitchen shears or a knife)
- Olive Oil
- Salt
- Pepper
- *Crushed red pepper if you like it spicy.



Directions:

1. Mince your garlic. In a pan, add a couple of glugs of olive oil and gently sauté garlic until softened over medium heat. Be careful not to burn--browned garlic is bitter.
2. Once your garlic is soft, add 1-28 oz can of crushed tomatoes. Add your basil, reserving about a quarter of it.
3. Over medium-high heat, heat to a boil.
4. Reduce to a gentle simmer. Add salt and pepper(s) to taste. Cook for about 30 minutes.
5. (While the sauce is cooking, prepare pasta)
6. Remove from heat and add the remaining basil. Taste and adjust seasoning if necessary.

Note: *You can serve this over Zoodles or spaghetti squash too!