

Sugo Di Pomodoro
Smooth Tomato Sauce – From Fresh Tomatoes
By Arthur Schwartz
“Naples at Table” © 1998 Harper Collins

1 medium onion, chopped (about 1 cup)
Or 2 large cloves garlic**, lightly smashed
2 Tbsp. extra-virgin olive oil
3 pounds ripe plum tomatoes, peeled or not, and cut into large chunks
½ cup (packed) whole basil leaves
1 Tbsp**. salt, or to taste
1/8 to ¼ teaspoon hot red pepper flakes, or to taste

1. If making sauce with onion, place the onion and the oil in a 6- to 8-quart pot over medium heat, and cook, stirring, until the onion is tender and golden, 8 to 10 minutes. If using garlic, combine the garlic and oil in a 6- to 8-quart pot over low heat and cook the garlic, pressing it into the oil a couple of times to release its flavor, until it barely begins to color on both sides. Remove the garlic.
2. Stir in the tomato chunks, increase the heat slightly and, stirring occasionally, cook until the tomatoes have collapsed into a mush, about 20 minutes.
3. Puree the sauce in a food mill, then return it to the pot. Tear the basil leaves into the sauce and add the salt and hot red pepper. Bring to a simmer over medium and, stirring occasionally, simmer for another 5 to 15 minutes, or until the sauce has thickened. The timing will depend on the moisture content of the tomatoes.

To store: the sauce can be made ahead and kept in the refrigerator for up to a week or in the freezer for up to 10 months, at least until the next tomato harvest.

**Donna's Notes: I make my sauce with garlic. For salt, I use 1 teaspoon of kosher salt and adjust accordingly. To puree, use a food mill, not a blender or VitaMix, as it will change the taste and consistency of the sauce. Food mills can be found at [WalMart](#) or at [Williams-Sonoma](#). You can also try using a stainless-steel colander or large strainer placed over a large bowl or pot and press on the solids to separate out the liquids.