

Chunky Fresh Tomato Sauce
"Naples at Table," By Arthur Schwartz
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"Sometimes you will want or need a chunky fresh tomato sauce or sauce base, instead of a puree. It's good on short tubes of macaroni or to dress slices of meat or fillets of fish."

Makes about 2 cups, enough for 12 ounces of pasta, serving 4

Ingredients

2-pound ripe plum tomatoes

¼ cup of extra-virgin olive oil

1 small or ½ medium onion, cut into ¼-inch dice

½ teaspoon salt

½ cup loosely packed whole basil leaves

1. Place the tomatoes in boiling water for 1 minute. Drain immediately. When cool enough to handle, use a sharp paring knife to pull off the skins. If the tomatoes are very ripe, they come off easily. Cut the tomatoes in half and squeeze out their seeds. Chop the tomatoes coarsely or finely, depending on the consistency of sauce desired.
2. In a 10-inch skillet, sauté pan, or shallow stovetop casserole, combine the oil and onion and cook over medium heat until the onion is tender and golden, 8 to 10 minutes. Add the tomatoes, increase the heat slightly and bring to a simmer, then adjust the heat so the tomatoes simmer gently for about 15 minutes, or until the sauce has reduced to the desired thickness.
3. A minute or so before removing the sauce from the heat, add the salt, then tear the basil leaves into tiny pieces and add them to the sauce. If you make the sauce ahead, add the basil when reheating.