

SUMMER

Pomodoro Sauce

Grandpa Morley taught me how to make the sauce (when I was younger), and he taught Eliza how to make the pasta (when she was 12). He brought special flour to our home when he taught her. Using fresh basil and homegrown Roma tomatoes makes this sauce the BEST! Both of these recipes made easily enough pasta and sauce for 10 people.

1-2 yellow onions, diced and sautéed in olive oil
12-14 large Roma tomatoes, scalded, seeded, and diced
some minced garlic (maybe 2 heaping teaspoons)
a bunch of fresh basil leaves, chopped (maybe 10 or 15 leaves)
some Balsamic vinegar (maybe 2 tablespoons)
fresh ground salt and pepper

Prepare the onions and sauter in some olive oil. Prepare the tomatoes by bringing a pot of water to a boil, adding the tomatoes and cooking for a minute (longer if they are from the grocery store and not ripe like homegrown.) Then dump out the boiling water and pour in very cold water. The skins should peel off easily after that, so remove the skins and slice them in half. Push the seeds out with your thumbs. Dice up the tomatoes.

Add the tomatoes to the onions and bring to a simmer (start on higher heat until just boiling, then reduce heat to low enough to keep simmering). OPTIONAL: Skin and seed two tomatoes and purer in the blender. Add to the pan.

Then add garlic, chopped basil, vinegar. Cook at a simmer until reduced to a thick sauce. This takes a little time. Finish with salt and pepper to taste.