



## **Brockhaus Basic Tomato Sauce**

By James Brock with thanks to Mario Batali

**4 cups of sauce**

### **Ingredients:**

- ¼ cup extra-virgin olive oil
- 1 large onion, diced
- 4 garlic cloves, thinly sliced
- 3 tablespoons chopped fresh thyme leaves, or 1 tablespoon chopped
- 1 small carrot, finely shredded
- 2 28-ounce cans peeled whole tomatoes, San Marzano if available, crushed by hand (reserve the juices)
- salt to taste

### **Chantal Items Needed:**

- *Induction 21 Steel®* 11" Fry Pan with Ceramic Coating
- *Induction 21 Steel®* Lid # XLIDIN29





## ***Brockhaus Basic Tomato Sauce***

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### **Method:**

Heat olive oil over medium heat, then add onion and garlic. Cook until soft and light brown, about 8 minutes or so. Add thyme and carrot and cook 5 minutes more. The carrot should be soft. Next, add tomatoes and juice and bring to a boil, stirring. Lower the heat and simmer at least 30 minutes, covered, until the sauce reaches your preferred consistency. I like mine somewhere between hot cereal and a thick bisque. Note: I sometimes add a good red wine, 1/3 of a cup, to the sauce directly before the tomatoes; let the wine evaporate, then follow the recipe as indicated. This will make about 4 cups of sauce, and you can keep it in the refrigerator for a week.

**Enjoy!**