

Salt and Serenity

Marcella Hazan's Genius Tomato Sauce with Onion and Butter

This recipe is from Marcella Hazan's "Essentials of Italian Cooking".

SERVES 6, ENOUGH TO COAT 1 1/2 POUNDS OF PASTA

For the Sauce:

2 pounds fresh ripe plum tomatoes, prepared as described below **OR** 2 cups
canned imported Italian plum tomatoes, cut up, with their juice

5 tablespoons butter

1 medium onion, peeled and cut in half

1 teaspoon kosher salt

1. Put either the prepared fresh tomatoes or the canned in a saucepan, add the butter, onion and salt, and cook uncovered at a very slow, but steady simmer for about 45 minutes, or until it is thickened to your liking and the fat floats free from the tomato.
2. Stir from time to time, mashing up any large pieces of tomato with the back of a wooden spoon.
3. Taste and correct for salt. Discard the onion. Stir sauce well and toss with pasta. Serve with freshly grated Parmigiano-Reggiano cheese.

Making Fresh Tomatoes Ready for Sauce

There are three options here:

1. The blanching method: Plunge tomatoes into boiling water for a minute or less. Drain them and, as soon as they are cool enough to handle, skin them, and cut into coarse pieces.
2. The freezing method (from David Tanis, via the Kitchn): Freeze tomatoes on a baking sheet until hard. Thaw, either on the counter or under running water. Skin them and cut into coarse pieces.
3. The food mill method: Wash the tomatoes in cold water, cut them lengthwise in half, and put them in a covered saucepan. Turn on the heat to medium and cook for 10 minutes. Set a food mill fitted with the disk with

the largest holes over a bowl. Transfer the tomatoes with any of their juices to the mill and puree.