

Marcella Hazan's Tomato Sauce

slightly adapted from source

Posted on [Grateful Prayer Thankful Heart](#) blog

INGREDIENTS

2 cups tomatoes, in addition to their juices (I use a 28-ounce can of crushed tomatoes)

4 tablespoons butter (original recipe calls for 5 tablespoons)

1 onion, peeled and cut in half

3/4 tsp Salt or as desired

1/2 tsp sugar (optional)

PREPARATION

Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add salt.

Heat to a simmering; cook, uncovered, for about 45 minutes, stirring occasionally.

Discard the onion. Ladle onto pasta, top with grated Parmesan cheese and fresh basil..

This recipe makes almost 3 cups.

