



POMODORO SAUCE

FROM



2 lbs (2 cans) San Marzano Plum Tomatoes
1 cup extra virgin olive oil
3 pinches dry oregano
1 tbsp minced garlic
white ground pepper
salt
10 Basil leaves, roughly chopped

- 1 Hand crush the tomatoes, set aside.
- 2 In a large pot, sauté the garlic with 1/2 cup of the extra virgin olive oil.
- 3 Add the crushed tomatoes and the rest of the ingredients with the exception of the remaining half cup of extra virgin olive oil and basil.
- 4 Cook at low/moderate heat no longer than 20 minutes leaving the sauce still runny and not totally cooked.
- 5 Remove pot from fire and finish by adding the fresh basil and the remaining extra virgin olive oil.

