



Marcella Hazan's Tomato Sauce

This is one of the most famous recipes created by Marcella Hazan, the cookbook author who changed how Americans cook Italian food. It also may be her easiest. Use your favorite canned tomatoes for this and don't be scared off by the butter. It gives the sauce an unparalleled velvety richness.

2 28-ounce cans of San Marzano whole peeled tomatoes (or 2 cups summer-ripe tomatoes, in addition to their juices)

4-5 tablespoons butter

1 onion, peeled and cut in half

½ teaspoon kosher salt (I use Diamond Crystal Kosher Salt)

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

Place over medium heat and bring to a simmer. Cook on low heat, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt and stir.

Discard the onion (**note:** or sometimes I puree half the onion with the tomatoes in a food processor, it makes the sauce creamy without added dairy) before tossing the sauce with pasta. This recipe makes enough sauce for about 1-2 pounds of cooked pasta.

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