

Marcella's Red Sauce—adapted from Essentials of Classic Italian Cooking by Marcella Hazan

I used salted butter and also salted the boiling pasta water so I didn't add much salt to the sauce. Taste and adjust with more salt if needed.

- 1 28-ounce can whole plum tomatoes roughly chopped with their juices (I like to run them through the food processor, but totally breaking them down isn't necessary as they will break down more through the cooking time.)
- 5 tablespoons salted butter
- 1 medium yellow onion, peeled and halved

Heat a heavy, medium saucepan over medium heat. Add all of the ingredients and bring to a simmer. Turn the heat to low to keep a steady simmer. Cook for 45 minutes, or until droplets of butter float free of the tomatoes. Stir occasionally. Discard the onion. Serve over cooked pasta.

Grill chicken, shrimp, or Italian sausages to accompany, if desired.

