

Marcella Hazan's Tomato Sauce with Butter and Onion



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Pomi Chopped Tomatoes: 26.6oz
- butter: 5 Tbsp.
- medium sweet onion, peeled and cut in half: 1
- salt, to taste: None

For this recipe we used:

Chopped Tomatoes 26.6oz



Preparation

Marcella Hazan's Tomato Sauce with Butter and Onion is a sauce worth making and keeping in your repertoire! It's a sauce that's as simple to prepare as it is delicious. Once everything is combined in a medium saucepan, it's just a matter of watching, stirring, mashing then removing (the onion) before serving.

1. In a medium saucepan, combine the tomatoes and juices, butter, onion, and a pinch or two of salt.
2. Place over medium heat and bring to a simmer.
3. Cook, uncovered, at a steady simmer for 45 minutes.
4. Stir occasionally, mashing any large pieces of tomato with the back of a wooden spoon.
5. Remove onion before serving.