



# Marcella Hazan's Tomato Sauce with Butter and Onion



**Time:** 0 min.

**Difficulty:** Easy

## Ingredients (4)

- **Ingredients**

- butter 5 Tbsp.
- medium sweet onion, peeled and cut in half 1
- Pomi Chopped Tomatoes 26.6oz
- salt, to taste

For this recipe we used:



## 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.