

U The Lexingtonienne U

TOMATO SAUCE WITH BUTTER AND ONION

Adapted from Marcella Hazan's recipe in [The Essentials of Classic Italian Cooking](#)

- 1 28-oz can whole peeled tomatoes (San Marzano brand if you can find it)
- 5 T unsalted butter
- 1 medium yellow onion, peeled and halved

Salt to taste, if needed (the San Marzano tomatoes are already salted, so I did not need additional salt)

Put all ingredients into a heavy saucepan over medium heat. When the sauce comes to a simmer, reduce the heat and cook for about 45 more minutes (or longer is fine), stirring occasionally and crushing the tomatoes with a wooden spoon. Discard the onions, spoon over pasta, and serve with grated Parmesan cheese.

Supposedly this serves 4. Haha! I say this serves 2 for an entree. You'll want a little extra for dipping crusty garlic bread - *trust me*.

