Carbone's Pomodoro Sauce



Classic tomato sauces are simple and the resulting flavor is all about the tomato. It's tough to beat the taste when tossed with a tender fresh pasta. You can find 100% of these ingredients locally, which is a bonus!

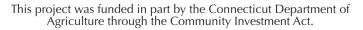
INGREDIENTS

11/2 pounds native tomatoes, chopped

½ cup extra virgin olive oil

- 1 clove garlic, finely minced
- 4 leaves fresh basil
- ½ cup diced onions, optional Fresh pasta







DIRECTIONS

Heat the oil in a sauce pan over medium heat and sauté the garlic and onions.

Add the tomatoes and simmer for 5-10 minutes.

Add the basil.

Spoon on cooked pasta and toss to coat.

Serve immediately.

Market Shopping List

- Tomatoes 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Bluebird Hill, Colgan, CT Valley, Easy Pickin', Oxen Hill, Riverview, Wayne's Organic
- Olive oil Ariston
- Garlic Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin', Wayne's Organic
- Onions 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Bluebird Hill, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview, Wayne's Organic
- Basil 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview
- Pasta DiFiore



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