

# Carbone's Salsa Leone



Salsa Leone, named for New Haven restaurant Leon's, who Charlie Carbone often swapped recipes with. This sauce was a late-summer special nearly every day of the week back when tomatoes grew in everybody's garden around Franjlin Avenue. Overloaded with tomaotes, people brought them to the restaurant by the bushel and this was a delicious treat each year.

## INGREDIENTS

1½ pounds native tomatoes, chopped  
½ cup extra virgin olive oil  
1 clove garlic, finely minced  
4 leaves fresh basil  
½ cup diced onions, optional

6 ounces sausage meat  
3 ounces ground prosciutto  
2 tablespoons sherry wine  
4 artichike hearts, cut in half  
Fresh pasta



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## DIRECTIONS

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

Add the sausage, prosciutto, and wine and simmer for 5 minutes.

Add the tomatoes and simmer for 20 minutes.

Add the basil and artichoke hearts and simmer slowly for 5 minutes longer.

Serve on cooked pasta.

## 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
- Sausage - Proctor Hall, New Boston Beef
- Pasta - DiFiore
- Prosciutto, artichoke hearts - **Highland Park Market of Coventry**



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