

Tomato Sauce with Butter and Onions

Author: Adapted from Marcela Hazan's *Essentials of Classic Italian Cooking* (read on Smitten Kitchen's blog)

Carolyn T's
Main Cookbook

Servings: 4



28 ounces canned tomatoes (San Marzano, if possible)
5 tablespoons unsalted butter
1 whole onion, peeled and halved
Salt to taste
8 ounces spaghetti, cooked
1 cup Parmigiano-Reggiano cheese, grated

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 386 Calories; 16g Fat (35.8% calories from fat); 10g Protein; 53g Carbohydrate; 4g Dietary Fiber; 39mg Cholesterol; 302mg Sodium. Exchanges: 3 Grain(Starch); 2 Vegetable; 3 Fat.

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Notes: For me, the addition of grated Parmigiano was essential. Some might prefer it without. I used 2 ounces of pasta per person and divided the sauce equally. It was just enough to coat the pasta to my taste.

Description: It's gotta be the butter that makes this so sensational.

1. Put the tomatoes, onion and butter in a heavy saucepan (it fit just right in a 3-quart) over medium heat. Bring the sauce to a simmer then lower the heat to keep the sauce at a slow, steady simmer for about 45 minutes, or until droplets of fat float free of the tomatoes. Stir occasionally, crushing the tomatoes against the side of the pot with a wooden spoon. Remove from heat, discard the onion, add salt and pepper to taste (adding salt might not be necessary) and keep warm while you prepare your pasta.
2. Serve with spaghetti, with or without grated parmesan cheese to pass.