

# Great Tomato Sauce

## *Ingredients*

2 Tablespoons olive oil  
¼ cup of chopped onions  
Salt  
2 garlic cloves minced  
2 fresh summer tomatoes peeled and diced, or a 14.5 ounce can of Italian tomatoes  
1 Tablespoon chopped flat leaf parsley  
1 pinch crushed red pepper  
1 sprig fresh thyme

## *Preparation*

- 1) In a saucepan, heat olive oil to medium low heat
- 2) Add onion, garlic, and pinch of salt; cook on low heat stirring occasionally keeping onions from getting colored. Onions should be translucent. This process will take approximately 12-15 minutes.
- 3) Remove from heat and cool completely.
- 4) Add peeled and diced tomatoes, chopped parsley, and a sprig of thyme. Season to taste with salt and cracked black pepper. Bring it to a slow simmer, add a pinch of crushed red pepper, and stir uncovered for about 15 minutes or until sauce is thickened.
- 5) Remove thyme before serving

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