

NYBG

TOTALLY TOMATOES RECIPES

FRESH TOMATO MARINARA SAUCE

Matt Abdoo, Pig Blecker and Pig Beach

Yield: 1 Quart

Ingredients

- 8 fresh large red tomatoes
- ½ cup olive oil
- 8 cloves garlic, smashed
- Fresh basil
- 1 tablespoon salt
- 1 teaspoon granulated sugar (optional)
- 1 pound elbow or ditalini pasta
- 1 cup grated Parmesan cheese



Instructions

Remove the stems from the tomatoes and cut into large diced chunks. Warm an 8-quart or larger pot over medium heat. Add in olive oil and smashed garlic and cook until the garlic is aromatic and lightly golden brown. Place all the cut tomatoes into the pot with the oil and garlic and cook for 30–40 minutes or until the tomatoes are soft and begin to resemble a sauce-like consistency.

Using a food mill (or a blender if you don't have a food mill) puree the cooked tomatoes into another 8-quart or larger pot. (The food mill will catch all the seeds and skins).

Return the pot to medium low heat and continue to cook the tomato sauce until desired consistency, about another 30–40 minutes. Season with salt, sugar, and finish with basil. Allow the basil to steep in the sauce until ready to serve.

Once the tomato sauce is seasoned and at desired consistency, bring 1 gallon of water to a boil with 2 tbsp. of kosher salt.

Stir in the macaroni and cook to desired doneness or read package for suggested cook times.

Strain the pasta well and mix in with the fresh tomato marinara. Finish with Parmesan cheese if desired and serve.

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