

Fabio's Tomato Sauce with Oil and Garlic

Ken

Yield: 2 cups

Ingredients

- 6 cloves garlic
- 8 Tbsp. extra-virgin olive oil
- 1 28-oz. can of whole plum tomatoes (packed only in tomato juice)
- Kosher salt and freshly ground black pepper, to taste
- 10 basil leaves

Instructions

1. Smash the garlic with the back of a knife. Place the garlic and 5 tablespoons of olive oil in a saucepan and cook over medium heat until the garlic is golden brown.
2. Add the tomatoes and generous pinches of salt and pepper.
3. Cook over medium-high heat until the sauce is thick and no longer watery, about 10 to 15 minutes. Add the remaining 3 tablespoons of olive oil and turn the heat to high. Stir, crushing the tomatoes with the back of a wooden spoon.
4. Cook until the oil turns red, then turn off the heat and add the basil at the very end.