

# Marcella Hazan's Tomato Sauce

Kurt

This is perhaps the most famous recipe created by Marcella Hazan, the cookbook author who changed how Americans cook Italian food. It also may be her easiest. Use your favorite canned tomatoes for this and don't be scared off by the butter. It gives the sauce an unparalleled velvety richness. —The New York Times

Yield: 4 servings

## Ingredients

- 28-ounce can of San Marzano whole/crushed peeled tomatoes
- 5 tablespoons butter (see comments below)
- 1 yellow onion, peeled and cut in half
- Salt

## Instructions

1. Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add a pinch or two of salt.
2. Place over medium heat and bring to a simmer. Cook, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt as needed.
3. Discard the onion before tossing the sauce with pasta. This recipe makes enough sauce for a pound of pasta.

## Notes

The recipe from the first edition of *The Classic Italian Cookbook* (1973) calls for 2 lbs of tomatoes, ¼ lb butter, one medium yellow onion, peeled and halved, salt and ¼ teaspoon granulated sugar. I can't imagine why the amount of butter has been reduced from 8 tablespoons to 5 tablespoons. Stick with the original.

Recipe from Kim Severson, adapted by The New York Times