

Tomato Sauce with Pasta

Source: Seattle Times - Lynne Rossetto Kasper 9/09

Ingredients

- Olive Oil
- 1 small Onion, Cut Into ¼ Inch Dice
- pinch Hot Red-Pepper Flakes
- Salt And Freshly Ground Black Pepper
- 3 large Cloves Garlic, Sliced Thin
- 2 lbs. Small Tomatoes, Halved
- 8 Fresh Basil Leaves, Torn
- 12 ounces Linguine Or Spaghetti
- 5 qt Boiling, Salted Water

Method

1. Generously film the bottom of a 12-inch straight-sided saute pan with the oil. Set it over medium-high heat and add the onion, red pepper, a generous sprinkling of salt and about six grinds of black pepper. Cook a few minutes, or until the onions soften.
2. Raise heat to high and add the garlic and tomatoes, using the back of a wood spatula to press the tomatoes (squashing them if necessary) into the hot oil so they sizzle. Let them saute a few moments until they are almost sizzling and then stir them. Press down again so they almost brown (caramelization is what you want, but do watch for burning).
3. Stir again and cook another few minutes until thick and robust-tasting. Stir in the basil leaves, take the pan off the heat and cover it. Let it rest at room temperature from 15 minutes to 1½ hours. The flavors will mellow.
4. Cook the pasta. Drain.
5. Reheat the sauce, stirring in a little of the pasta water, to extend it (about ¼ cup). Add the hot pasta to the pan, toss to coat with the sauce and serve.

Sauce holds in fridge for four days, and freezes up to six months. If doubling recipe, use two pans.