

## TOMATO SAUCE WITH BUTTER AND ONION

3 CUPS OF TOMATO PULP\* (SEE NOTE)  
1 28-OZ CAN OF WHOLE PEELED TOMATOES,  
CRUSHED BY HAND  
1 LARGE BROWN ONION  
1/4 TBSP OF SUGAR  
1 SPRIG OF THYME  
1 STICK OF BUTTER  
1 PACKAGE OF SPAGHETTI, CHITARRA OR BUCATINI  
FRESH HERBS SUCH AS PARSLEY, CHIVES AND BASIL  
PARMESAN CHEESE

PEEL AND QUARTER THE ONION LENGTHWISE.

PLACE ALL THE INGREDIENTS IN A SAUCEPAN AND BRING TO A LOW BOIL. REDUCE TO A BARE SIMMER.

SIMMER FOR 45 MINUTES TO AN HOUR, STIRRING OCCASIONALLY WITH A WOODEN SPOON TO MAKE SURE THE SAUCE ISN'T STICKING TO THE BOTTOM OF THE PAN.

BRING A LARGE POT OF SALTED WATER TO A BOIL. BOIL PASTA 8-10 MINUTES. TOWARDS THE END, SCOOP OUT 1/2 CUP OF STARCHY PASTA WATER AND RESERVE.

DRAIN PASTA. POUR ABOUT A CUP OF SAUCE IN THE PASTA POT. ADD 1/4 CUP OF PASTA WATER AND PASTA. STIR OVER MEDIUM HEAT UNTIL THE SAUCE COATS THE PASTA. ADD MORE SAUCE TO YOUR LIKING.

PUT PASTA IN A WARM BOWL. SCATTER WITH FRESH HERBS. SERVE WITH FRESHLY-GRATED PARMESAN CHEESE.

NOTE: YOU CAN MAKE THIS SAUCE WITH CANNED WHOLE TOMATOES, WHICH YOU CRUSH BY HAND BEFORE USING. OR YOU CAN MAKE YOUR OWN TOMATO PULP, WHICH IS WHAT I DO ONCE A YEAR WHEN THE TOMATOES ARE AT THEIR PEAK.

SERVES 4

## FRESH TOMATO PULP

15 POUNDS OF RIPE TOMATOES, HEIRLOOM, EARLY GIRLS AND/OR ROMA.

DUMP THE TOMATOES IN A SINK FULL OF COLD WATER.

SLICE THEM IN HALF AND PLACE IN A STOCK POT. ADD 1/2 CUP OF SEA SALT. COVER. PLACE ON MEDIUM FLAME AND COOK FOR ABOUT 30 MINUTES, UNTIL THE TOMATOES ARE FLOATING IN THEIR JUICE.

ALLOW TO COOL. PROCESS TOMATOES USING THE MEDIUM DISK ON A FOOD MILL (MOULI). FREEZE IN 2 CUP TO 1 QUART CONTAINERS.

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS
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2011 FONTAREZNA PETTIROSSO

THIS IS ESSENTIALLY A DECLASSIFIED ROSSO DI MONTALCINO MADE BY TWO SISTERS WHOSE MONTALCINO PROPERTY PRODUCES SOME VERY SERIOUS WINES - BUT THEY RELEASE THIS ONE YOUNG, SORT OF THE EQUIVALENT OF A BEAUJOLAIS VILLAGES LEVEL OFFERING IF SUCH A THING EXISTED FOR SANGIOVESE/ITALY. IT SEES ONLY 2 WEEKS OF FERMENTATION ON THE SKINS, AND 8 MONTHS OF AGING IN NEUTRAL ACACIA BARRELS BEFORE IT'S BOTTLED AND RELEASED. LIGHT, BRIGHT, FRUIT-FORWARD AND EASY DRINKING, THIS SHOULD BE A GREAT MATCH FOR THE PURITY THAT I'M ASSUMING YOUR DISH ENCOMPASSES. \$25/BOTTLE