

Pasta con la Salsa Pasta with Tomatoes Sauce

Cooking Tips:

The secret of the Pasta with tomatoes sauce is to let it simmer with the lid of the pot slightly open for 2 hours. I place a wooden spoon between the lid and the pot, so it allows to evaporate some of the liquid. The more the sauce rests the better it tastes, so it can be prepared and stored in the refrigerator up to a week.

*When you think of Italian Pasta you think of Pasta with tomatoes sauce!
This is the very basic pasta dish that is made in all Italy and in the world!*

Preparation time: 10 minutes

Cooking time: 2 hours

Difficulty: very easy

Resting time: 2 hours or more



Ingredients:

$\frac{1}{2}$ cup Nonna Angelina's EVOO
2 cloves garlic chopped
1 small onion chopped
1 tablespoon sugar
1 teaspoon sea salt
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon hot pepper
2 basil leaves
 $1 \frac{1}{2}$ cup plain tomatoes puree
 $1 \frac{1}{2}$ cup water
Grated Parmigiano or Perorino cheese
Spaghetti

Sauté the garlic and onion in the EVOO for one minute (don't burn it or let the EVOO smoke). Add tomatoes puree, water, salt, cinnamon, hot pepper, sugar and basil leaves and bring to a boil with high flame.

Once it boils, lower the flame and simmer with the lid slightly open (insert a wooden spoon between the lid and the pot) for 2 hours stirring every 10 – 15 minutes.

When done, take off the stove and let it rest for 2 more hours or more, better the next day.

Boil the spaghetti in salted water, cook al dente, add a cup of cold water to stop the cooking process. Drain and place on a serving dish, add the sauce, stir and garnish with a little sauce.

Sprinkle grated Parmigiano or Pecorino cheese.

Buon appetito!

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