

Red Sauce (Thomas' Way)

Source: Thomas D'Attilio

Ingredients

12-16 cloves of garlic
1 bunch parsley
2 tsp Dried oregano
1 tsp Red pepper flakes
2-3 Bay leaves
4 cans of Muir Glen whole peeled tomatoes (plain NOT with basil added)
1/4-1/2 cup olive oil
sugar to taste
salt to taste

Instructions

1. Peel and chop garlic into thinnish slices. Uniform thickness is important.
2. Dump tomatoes in large dutch oven. Heat for a while, then blend with immersion blender, then continue to heat on medium-low.
3. Put 1/8 cup oil in small saucepan. Garlic. Then parsley. Add pepper flakes and oregano.
4. Add to pot. Add more oil. Add bay leaves.
5. Silent simmer. Let reduce by 15-20%, stirring occasionally to keep solids from settling and burning. Scrape down sides when stirring to incorporate the dark red sauce that forms on pot above the sauce.
6. Remove bay leaves.

Price Breakdown

Thomas's Red Sauce -- \$13.15 (3+ meals for 2 people)

12-16 cloves of garlic (5 bulbs for \$2.49) -- ~\$.75

1 bunch parsley -- \$1.29

4 28(?)oz cans of tomatoes (1 for \$2.59) -- \$10.36

1/4-1/2 cup olive oil (6.25 cups for \$10.79) -- ~\$.75

2 tsp Dried oregano -- negligible

1 tsp Red pepper flakes -- negligible

2-3 Bay leaves -- negligible

Sugar -- negligible

salt -- negligible

Revision #2

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