

MARINARA SAUCE

(Williams-Sonoma Comfort Food)

2 can (28 ounces each) plum tomatoes with puree,

3 Tbsp. olive oil

1 large yellow onion, finely diced

2-4 garlic cloves, minced

1/2 cup hearty red wine

1/4 tsp. red pepper flakes

1 bay leaf

1/4 cup chopped fresh basil

Pour the tomatoes and their puree into a large bowl. Using your hands, crush the tomatoes between your fingers. (Don't squeeze too hard or you'll be squirted with tomato juice.)

In a large, nonreactive saucepan, heat the oil over medium heat. Add the onion and cook, stirring occasionally, until tender, about 5 minutes. Stir in the garlic and cook until fragrant, about 1 minute.

Add the wine and bring to a boil. Add the crushed tomatoes and their puree, red pepper flakes, and bay leaf. Raise the heat to medium-high and bring to a boil, stirring frequently. Reduce the heat to low and simmer, stirring occasionally to prevent scorching, and adding water if the sauce thickens too quickly, until the sauce has thickened, about 1 1/2 hours. During the last 15 minutes of the simmering, stir in the basil.

Discard the bay leaf. Use the sauce at once, or let cool, cover, and refrigerate for up to 4 days or freeze for up to 3 months.

Makes about 6 cups.

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