

Salsa alla Capricciosa

Amount	Measure	Ingredient - Preparation Method
10	slices	bacon - sliced
2	tablespoons	extra virgin olive oil
2	large	onion - sliced
9	cloves	garlic - crushed
24		pepperoncini pepper - stemmed, seeded and coarsely chopped
4		28 oz cans peeled San Marzano tomatoes
1/2	teaspoon	salt

Cook bacon in oil in a Dutch oven over medium heat until lightly browned, 5-7 minutes. Add onions and garlic and cook, stirring, over medium heat until very soft, about 10 minutes. Add pepperoncini, tomatoes and salt. Simmer, stirring occasionally and breaking up the tomatoes with a wooden spoon, until thick and saucy, about 1 hour, reducing the heat as necessary to maintain a simmer.

Yield: "12"