

Simple Tomato Sauce

Amount	Measure	Ingredient - Preparation Method
1/4	cup	extra virgin olive oil
2	cloves	garlic - bruised
2 1/2	cups	canned chopped tomatoes
1/3	teaspoon	salt
1 1/2	tablespoons	fresh flat-leaf parsley - chopped
		ground black pepper

Warm the olive oil and garlic in a pan over medium-low heat, until the garlic is golden. Add the tomatoes, salt and herbs. Simmer gently for 15 minutes.

Pass the sauce through a food mill or puree in a blender or food processor. Reheat just before serving, adjusting for salt and adding pepper.

Yield: "2 1/2 cups"