

Tomato-Browned Butter Sauce

Amount	Measure	Ingredient - Preparation Method
1	pound	pasta
28	ounces	canned whole tomatoes - peeled
4	tablespoons	unsalted butter - cut into 4 pieces
2	cloves	garlic - minced
1/2	teaspoon	sugar
		salt and pepper
2	teaspoons	sherry vinegar
3	tablespoons	fresh basil - chopped
		grated parmesan cheese

Process tomato and juice in food processor until smooth, about 30 seconds. Melt 3 tablespoons butter in a 12' skillet over medium heat until dark brown, about 1.5 minutes. Stir in garlic and cook for about 10 seconds. Stir in tomatoes, sugar, and 1/2 tspn salt and simmer until slightly reduced, about 8 minutes. Remove from heat and whisk in remaining butter and sherry vinegar. Season with salt and pepper and cover to keep warm.

Return pan to medium heat. Add pasta, 1/4 cup cooking liquid and basil. Toss to combine. Serve with parmesan.

Yield: "3 cups"