

Chef John39s Tomato Sauce

Jacob · 30/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

8

Description

This red sauce recipe for allpurpose basic tomato sauce is one of my most requested food wishes Whenever I make a meat sauce this is my base You can only stir this with a wooden spoon Otherwise its bad luck

Ingredients

- - ¼ cup olive oil - 1 onion
- finely diced - 1 rib celery
- finely diced - 1 pinch salt - 2 (28 ounce) cans whole peeled San Marzano tomatoes - 4 cloves garlic
- minced - 2 teaspoons white sugar - 1 teaspoon salt - 1 teaspoon anchovy paste - 1 teaspoon white wine vinegar - ½ teaspoon dried Italian herbs - 1 pinch red pepper flakes - 1 tablespoon tomato paste - 2 tablespoons chopped Italian flat-leaf parsley - 1 cup water
- or as needed

Instructions

1. Place olive oil
2. onion
3. celery
4. and a pinch of salt into a large heavy saucepan or Dutch oven over medium-low heat. Cook
5. stirring occasionally
6. until onions are very soft
7. about 15 minutes. Meanwhile
8. pour tomatoes with juice into a large bowl and use your hands to crush tomatoes until they look puréed. Set aside. Mix garlic into vegetable mixture in the saucepan; cook until fragrant
9. about 1 minute. Stir in sugar
10. 1 teaspoon salt
11. anchovy paste
12. white wine vinegar
13. Italian herbs
14. and red pepper flakes. Increase heat to medium; cook and stir just until liquid has evaporated. Mix in tomato paste until incorporated. Stir in hand-crushed tomatoes and parsley; bring to a boil. Reduce heat to low and bring to a simmer. Cook
15. stirring occasionally
16. until sauce thickens and flavors meld
17. about 1 1/2 hours. Add a little water as sauce cooks down to reach desired consistency. SharonH