

White Wine Tomato Sauce



Start to Finish 40 – 55 minutes
Prep Time 10 minutes
Cook Time 30 - 45 minutes
Servings 16

INGREDIENTS

[102	oz.	Roma Tomatoes	<i>Contadina</i>
	12	cloves	Garlic, sliced	<i>medium</i>
	3	tsp	Basil	<i>sliced</i>
	12	tbl	White Wine	
	½	tsp	Red Pepper Flakes	<i>* for mild heat use a dash</i>
	½	tsp	Oregano	
	1 ½	tsp	Salt	
		Spaghetti Pasta	<i>4 oz. per person</i>	

DIRECTIONS

1. Sautee garlic on medium in oil until fragrant. Approx. 1 – 2 minutes.
2. Add tomatoes and salt. Turn heat up to medium high.
3. Cook for 10 minutes or until tomatoes begin to break down.
4. Add herbs, red pepper flakes, & wine. Test for seasoning.
5. Process through food mill to refine consistency. Return to pan, reduce heat to medium-low and cook until consistency thickens slightly. Cover until ready or reduce until desired consistency is reached.
6. Cook 4 oz. of pasta per person, + 1 ladle of sauce.

***For best results: Cook pasta in salted water until 'almost' done. Drain. Add sauce to separate pan and bring to simmer. Add pasta and cook until al dente. (Approx. 1 – 2 minutes)*

