

THE CULINARY

Playground



Tomato Cream Sauce

Serves 8

2 tablespoons butter
2 tablespoons olive oil
4 cloves garlic, minced
1 medium onion, finely diced
28 oz can tomato sauce
Dash of sugar (or more to taste)
Salt and freshly ground black pepper
1 cup heavy cream
Grated Parmesan or Romano, as needed
Chopped fresh basil, for serving

Heat the butter and oil in a large skillet over medium heat. Add the garlic and onions and saute until translucent and fragrant, about 2 minutes. Pour in the tomato sauce, add sugar, salt and pepper to taste and stir. Cook over low heat for 25 to 30 minutes, stirring occasionally.

Remove the sauce from the heat and stir in the cream. Add cheese to taste, then check the seasoning.

Add in pasta, stir gently and thin with a little pasta water if needed.
Add the chopped basil and serve immediately.