



Cookology

Tomato Basil Sauce - Summer Camp

Servings: ▼

Tomato Basil Sauce

Ingredients

Directions

Tomato Basil Sauce

Yield:3-4 Cups

- 2-3 tablespoons olive oil can also use butter
- 1 large yellow onion chopped
- 2 garlic cloves, minced
- 28 ounces canned tomatoes can use whole, diced or crushed tomatoes
- 1 tbsp. sugar optional
- Fresh basil to taste
- salt and pepper to taste

Instructions:

1. Chop onions into small dice, set aside
2. Mince garlic cloves nice and small, set aside
3. Chiffonade (Ribbon Cut) Basil set aside
4. Heat up oil on medium heat in a sauce pan, once oil is nice and hot add in onions to oil until fragrant.
5. Add in garlic to onions, consistently stir so garlic won't burn.

6. Add tomatoes in with onion and garlic, turn down fire to low, beware of splashing sauce
7. Season with salt and pepper, always add a little bit of sugar
8. Add in fresh basil
9. Let cook for 25-30 minutes on a low setting still stirring constantly so sauce won't burn
10. Enjoy!