

Pomodoro Sauce

Swick

Makes 5 cups | Active Time: 45 minutes | Total Time: 45 minutes

Steam Frying the Aromatics

First, gather and prepare your mise en place.

Next, preheat a large fry pan over medium-high heat and then dry sauté the onions until they start to soften and brown slightly. At this point, add the garlic and let cook for 30 seconds or so.

If using, add the chile flakes and carrots at this stage as well.

At this point, add vegetable stock to deglaze the pan and let cook for 4 minutes, or until the onions are translucent.

Step 1: Steam Frying the Aromatics

- 1/2 cup white onion, diced
- 3 cloves of garlic, thinly sliced
- 1/2 tsp chile flakes (optional)
- 1 carrot, finely grated (optional if tomatoes are not sweet)
- 1/4 cup vegetable stock

Step 2: Finishing the Sauce

- 5 cups heirloom tomatoes, cored and small-diced
- freshly ground black pepper, to taste
- 6 to 8 leaves fresh basil, torn

To finish the sauce, add the tomatoes and cook on medium–low heat for 20 to 25 minutes — tossing or stirring to be sure they do not stick. Add freshly-ground black pepper and remove from heat.

Lastly, add the fresh basil and stir to evenly combine.