

- SKS -

Grandma F's Sauce

Source: Some Kitchen Stories

2 (28oz) cans of Tuttorosso Whole Tomatoes
2 garlic cloves, thinly sliced
2 TBsps olive oil
Basil, bunch
Salt

Cod or haddock filets, for serving

Note: we use a food mill for the tomatoes but a blender or food processor works fine too. Just strain through a mesh strainer to remove seeds and skins.

¹ Process your cans of whole tomatoes with a food mill (see note) over a bowl. Once the cans are empty, take them and roll the water to catch the sauce on the sides of the can- (the can should be filled about 1/4 of the way) Dump the water and remaining sauce into the bowl as well.

² In a medium saucepan, drizzle your olive oil and warm pan over medium heat for a few minutes. Add tomatoes and sliced garlic and a handful of whole basil leaves. Bring to a boil and then simmer, partly covered for 35 minutes. Season with salt to taste.

³ *Serving suggestions: This is a very light tomato sauce, ideally served over delicate pasta like angel hair, tortellini, gnocci and perfect with roasted or baked fish (take a piece of fish like cod or haddock, drizzle parchment with olive oil and sprinkle with salt and pepper. Lay fish down, drizzle with olive oil, salt and pepper and sliced lemons. Wrap parchment and bake in a 325 degree oven for 10-15 minutes until fish is opaque and cooked through).*

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