

GRANDMA'S TOMATO SAUCE

Adapted from Edith Guerino

MAKES 6 TO 7 PINTS

ACTIVE TIME: 30 MIN START TO FINISH: 4 HR

This recipe makes enough sauce for 6 to 7 meals (for 4 people) if you figure on 1 pint of sauce per pound of pasta. We used a food processor to save time, and also added a few ingredients to Edith Guerino's original recipe. Be sure to use very ripe tomatoes to get the best flavor. If your tomatoes lack sweetness, the sugar will help balance their acidity.

1 tablespoon salt

- 1** tablespoon sugar (optional)
- 10** lb plum tomatoes, halved lengthwise, cored, and coarsely chopped (24 cups)
- 6** garlic cloves, peeled and lightly smashed
- 1** cup extra-virgin olive oil
- 1** cup loosely packed fresh basil leaves

SPECIAL EQUIPMENT: a food mill fitted with fine disk

- Toss salt and sugar with tomatoes in 2 large bowls, then let stand until very juicy, about 15 minutes.
- Cook garlic in oil in a wide 8- to 10-quart

heavy pot over moderate heat, stirring occasionally, until golden, 3 to 5 minutes, then discard garlic. Carefully add tomato mixture (it may splatter) and basil, stirring to combine. Bring to a boil, covered, stirring occasionally, then reduce heat and simmer, uncovered, stirring more frequently toward end of cooking, until sauce is thickened and reduced by half, 2 to 3 hours.

► Force sauce through food mill into a large bowl, discarding solids. Ladle sauce into 1-pint airtight containers and cool completely, uncovered, then freeze, covered.

COOKS' NOTE: Sauce can be chilled up to 5 days or frozen 6 months. ☀