

# Easy Tomato Sauce

Adapted from New York Times Cooking.

## Ingredients

- ¼ cup extra-virgin olive oil
- 4 garlic cloves, thinly sliced
- ¼ teaspoon red chili pepper flakes (optional)
- 2 sprigs basil or 1 bay leaf (optional)
- ½ teaspoon kosher salt, or to taste
- ¼ teaspoon black pepper
- 2 (28-ounce) cans whole or diced tomatoes



Image source: [spontaneoustomato.com](http://spontaneoustomato.com)

*Or about 4 lbs. fresh tomatoes (If you prefer skins off, slice a shallow “X” in the bottom of each tomato, and dunk them in boiling water for 45-60 seconds, until skins start to wrinkle. Remove from water and once cool, use your fingers or a knife to pull the skin off.)*

## Directions

1. In a large skillet over medium heat, warm the oil. Add garlic and cook until just lightly golden, about 30-60 seconds. Add chili pepper flakes if desired and cook 30 seconds.
2. Stir in tomatoes and juices, optional basil or bay leaf, and salt and pepper.
3. Bring sauce to a simmer and cook until sauce is thick and tomatoes have mostly fallen apart, about 30 to 40 minutes. Adjust heat as needed to keep at a steady simmer. If using whole tomatoes, mash them up with the back of a wooden spoon or a potato masher to help them break down. Remove sauce from heat and discard optional basil or bay leaf.
4. Enjoy immediately or let cool and store in your refrigerator for 3 to 4 days.
5. Preserving option: Pack the tomato sauce into freezer bags and enjoy for up to 3 or 4 months. To defrost: place freezer bag(s) in fridge overnight; then heat the sauce up in a skillet on the stove or in the microwave in a microwave-safe container.