

HIGH HEAT Pizza Tomato Sauce

HIGH HEAT *pizza burgers & tap*

154 Bleecker Street @ Thompson Street

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This spicy tomato sauce could hardly be simpler. It's also great on pizza.

Makes 2 1/2 cups, enough for five 10-inch pies.

3 tablespoons extra virgin olive oil

1/2 cup chopped onion

6 garlic cloves, thinly sliced

1/4 teaspoon hot red pepper flakes or to taste

1 teaspoon coarse sea salt or kosher salt

1 28-ounce can whole Italian plum tomatoes

Stems from 1 bunch basil (reserve leaves for another purpose)

1/4 teaspoon freshly ground black pepper

1. Warm the olive oil in a large skillet over medium heat. Add the onion, garlic, red pepper flakes, and salt and cook, stirring, until the onion is limp and translucent, about 10 minutes.

2. Add the tomatoes and their juice, the basil stems, and the pepper. Bring to a boil over medium heat, breaking up the tomatoes with a spoon. Simmer, uncovered, for 5 minutes, stirring occasionally. Turn off the heat and let cool slightly.

3. Removed the basil stems. Puree the sauce in a bowl of a food processor or blender.

Refrigerate for up to 1 week or freeze up to 6 months.

ENJOY!!