

(Adapted from The Classic Italian Cookbook, Marcella Hazan, Knopf, 1982)

NOTE. Americans are accustomed to a heavy thick spaghetti sauce with tomato paste, garlic, basil, oregano, other flavorings, a sort of mishmash Salsa Marinara. Some Americans even add meat or sausage. Ugh! This Salsa Rossa is pure, light tomato, nothing added. A sauce of many uses. Freezes well. Save 2-cup chunks in freezer bag. Defrosts quickly at low heat in covered saucepan.

Prepare 3-quart saute pan, low heat. Slice thin 1 large yellow onion. Add 3T+ olive oil. Add onion, cover pan. Saute onion at moderate heat, till clear and wilted (NOT brown). Add 4c canned Italian plum tomatoes (first slice on board, then crush with fork in pan for coarse pulp). Add 1t red pepe rosso (flakes not ground). Saute gently 10 min. (no salt or pepper).

Serve with pasta by itself, along with Breaded Veal Cutlets, Milanese or as sauce for Steak Pizzaiola.