

# THE CULINARY

## Playground



### Basic Red Sauce

- 2 Tablespoons extra-virgin olive oil
- 1/2 Spanish onion, 1/4-inch dice
- 2 garlic cloves minced
- 1 1/2 tablespoons chopped fresh thyme leaves, or 1/2 tablespoon dried
- 1 1/2 tablespoons chopped fresh basil leaves or 1/2 tablespoon dried
- 1 small carrot, finely grated
- 1 (28-ounce) can peeled whole tomatoes, crushed by hand and juices reserved
- Salt

In a saucepan, heat the olive oil over medium heat. Add the onion and garlic, and cook until soft and light golden brown, about 8 to 10 minutes. Add the thyme and carrot, and cook 5 minutes more, until the carrot is quite soft. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes until as thick as hot cereal. Season with salt and serve.

This sauce holds 1 week in the refrigerator or up to 6 months in the freezer. When ready to use, the cooked pasta should be added to a saucepan with the appropriate amount of sauce. Garnish with basil leaves and cheese, if using.