

# Basic Spaghetti Sauce

Makes about 2-3 cups

## Equipment

2 qt    sauce pan

**Prep time:** 5 minutes

**Cooking time:** 45 -90 minutes

## Ingredients

2 T            olive oil  
2 to 6        cloves garlic—mashed through a garlic press or minced very fine  
¼ C         parsely flakes or ½ cup fresh chopped  
28 oz        canned crushed tomatoes  
3             anchovy fillets or ½ to 1 tsp of anchovy paste, or a ½ tsp of Thai fish sauce.  
2T            Butter (allow to soften at room temperature)  
(Optional: no butter for pizza sauce; add basil towards the end of cooking; add a pinch of oregano)

Have open can of crushed tomatoes ready.

Add oil to sauce pan over medium heat. Add garlic and cook until just turning golden, do not burn.  
Add crushed tomato. Stir, and cover partially.

Stir a few times every 5 to 10 minutes. After 20-30 minutes add parsley. When sauce begins to thicken, stir more often. Mix anchovy and butter, add to tomato. Cook until thick.