

FRESH TOMATO BASIL SAUCE

Makes 6 Servings

8 pounds tomatoes, seeded and diced
1/4 cup chopped fresh basil
1 large onion, minced
3 cloves garlic, minced
1/2 cup olive oil
salt and pepper to taste

In large saucepan, cook tomatoes and basil over medium-low heat until tomatoes are soft.

Meanwhile, in medium skillet, saute onion and garlic in olive oil until onions are translucent. Add onion mixture to tomato mixture and add salt and pepper. Let simmer on low heat for 2 hours or until thick. Serve over fresh pasta.