

del Piero's Tomato Sauce

Servings: Approx. 4 cups

del Piero
AT THE MILL

This simple, delicate and aromatic tomato sauce is a family favorite. Use it as a basic sauce to toss with pasta, fold into a risotto, when layering lasagna or anywhere a meatless sauce is required.

1/3 cup **QCOM Tuscan Estate**
Extra Virgin Olive Oil

1 medium carrot, diced small

1 medium sweet onion, diced small

1 small tender celery rib, diced small

6 cloves garlic, minced

4-5 fresh basil leaves, chopped

2-3 sprigs of Italian parsley chopped

1/4 tsp. fresh rosemary, chopped

1/2 cup Zinfandel or Cabernet

1 28oz. can of crushed tomatoes

(preferably San Marzano or comparable)

Kosher salt and fresh ground black pepper
to taste

Heat olive oil in a saucepan, add chopped vegetables and season with a pinch of salt and pepper and sauté until caramelized. About 10 minutes later, add garlic and herbs and cook for 2 minutes. Add wine and simmer until all wine is reduced. Add crushed tomatoes and let simmer uncovered for 30 minutes. Use a stick blender if you prefer a smooth sauce. Season with salt and pepper and serve with freshly grated Parmesan cheese.

Wine Pairing: A simple red, like a Chianti or young Sangiovese