

## **Basic Tomato Sauce**

¼ cup extra-virgin olive oil  
1 sweet onion, cut into ¼-inch dice  
4 cloves garlic, thinly sliced  
3 tablespoons chopped fresh thyme  
½ medium carrot, finely shredded  
Two 28-ounce cans of whole tomatoes  
Salt

1. In a 3-quart 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 until the carrot is quite soft, about 5 more minutes.
2. Add the tomatoes, with their juice, and bring to a boil, stirring often. Lower the heat and simmer until the sauce is as thick as hot cereal, about 30 minutes. Season with salt, as required. (You can puree the sauce at this point or leave it chunky.)
3. The sauce can be refrigerated for up to 1 week or frozen for 6 months.

Yield: 4 cups