

NAPOLETANA SAUCE

INGREDIENTS

- 3 cans San Marzano tomatoes, whole
- 1 tbs Kosher salt
- 2 bay leaves
- 2 tbs olive oil
- 1 yellow onion, sliced in half
- 2 sprigs fresh thyme



PREPARATION

Put all ingredients in a large saucepan and bring to a boil.
Reduce the heat to simmer for 4 to 6 hours.

This is an all-purpose sauce. Add cooked meatballs or ground veal some fresh basil and dinner is served. Reduce it further to make a rich pizza sauce.

This is the sauce we use for Eggplant Parmigiano.