# SIMPLE TOMATO SAUCE RECIPE



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Add the tomatoes, water, bay leaves, salt and sugar, bring to the boil, lower the heat and leave to simmer very gently, uncovered, stirring now and then, for 45 minutes to one hour until it has almost reduced to a pur e. Leave to cool slightly then remove the bay leaves, tip into a food processor and blend until smooth.

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#### Simple Tomato Sauce Recipe NYT Cooking

Stir in tomatoes and juices, basil or bay leaf, and salt and pepper. Bring sauce to a simmer and cook until sauce is thick and tomatoes have mostly fallen apart, about 30 to 40 minutes. Adjust heat as needed to keep at a steady simmer.

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#### Simple Tomato Sauce Recipe Genius Kitchen

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#### Basic Tomato Sauce Recipe SimplyRecipes com

Here is a recipe for a basic tomato sauce that starts with a soffritto of onions, carrots, and celery cooked in a little olive oil, to which garlic, tomatoes and seasonings are added. Simple and delicious. The sauce can be dressed up with mushrooms, sausage, olives, wine, and all manner of vegetables.

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# Simple Tomato Sauce Recipe thespruceeats com

This simple tomato sauce recipe is perfect for pasta, pizza, and lasagna. Make it with whole canned tomatoes and a sweet secret ingredient.

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# Simple Spaghetti with Tomato Sauce Recipe Food Network

Add the tomatoes; rinse the can with about 1 cup of water, and add the water to the skillet. Add the basil, raise the heat to medium-high and simmer until the sauce thickens, 15 to 20 minutes. Meanwhile, add the spaghetti to the boiling water, and cook according to package directions; strain well.

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# Fresh Tomato Sauce Recipe Easy Italian Pasta Sauce

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