

## Marcella Hazan's Tomato Sauce

Adapted from [New York Times Cooking](#)

### Ingredients

- 2 cups tomatoes, in addition to their juices (for example, a 28ounce can of San Marzano whole peeled tomatoes). If using fresh tomatoes see the directions for peeling them below.
- 5 tablespoons butter
- 1 onion, peeled and cut in half
- Salt

### Directions

- Peel the tomatoes (from [the kitchen](#))
  - Bring a large pot of water to a boil. Remove the stems from the tomatoes and slice a shallow "X" in the bottom. Fill a bowl with ice and water and set it next to the stove.
  - Working in batches, drop several tomatoes into the boiling water. Watch for their skins to start to wrinkle and split, 45 to 60 seconds, then scoop them out with a slotted spoon and transfer them to the ice water bath. Once cooled, transfer the tomatoes to a cutting board. Continue working in batches until all the tomatoes have been poached. Use your fingers or a paring knife to peel back the tomato skins.
  - Alternately, if you have time, simply freeze the tomatoes, then defrost them. The skins will come off easily
- Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add a pinch or two of salt.
- Place over medium heat and bring to a simmer. Cook, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt as needed.
- Discard the onion before tossing the sauce with pasta.