

# Marcella Hazan's Tomato Sauce

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By The New York Times | Time: 1 hour |

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## Ingredients

**2 cups tomatoes, in addition to their juices (for example, a 28-ounce can of San Marzano whole peeled tomatoes)**

**5 tablespoons butter**

**1 onion, peeled and cut in half**

**Salt**

## Preparation

### Step 1

Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add a pinch or two of salt.

### Step 2

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.

### Step 3

Discard the onion before tossing the sauce with pasta. This recipe makes enough sauce for a pound of pasta.

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Adapted from "Spoon Fed" by Kim Severson