

# RACHIELE/TUCCI FAMILY RECIPE

## Salsa Marinara

Sailor's Style Sauce originated in Naples - a fishing city.

¼ Cup Olive Oil	(Makes 4 Servings)	2 Teaspoons of chopped fresh oregano leaves or ½ teaspoon dried
3 Cloves of Garlic		3 Fresh Basil Leaves
4 Cups Canned Whole Plum Tomatoes		Kosher salt and freshly ground pepper

*Do yourself a favor and look for canned tomatoes that are Imported - best yet from San Marzano, Italy. There is a world of difference! Domestic tomatoes are generally bitter and nowhere near as sweet at the imports.*

Warm the olive oil in a large saute or frying pan (about 12" in diameter) and set over medium-high heat. (Great time to use a copper diffuser to keep things from getting out of control). Add the garlic and cook until the garlic is soft, but NOT browned. If you lightly brown the garlic, that is ok. If it gets dark, it will be bitter and will ruin the dish. Throw it out at that point and start over.

Stir in the tomatoes, crushing them with your hands or the back of a slotted spoon. Stir in the oregano and basil and season with salt and pepper. Simmer until the tomatoes have thickened and sweetened, about 25 minutes. The longer you cook, the thicker it will become. Remove from heat and let sit for about 5 minutes until the flavors come together.

*This was one of my grandfather's favorite meals (Stanley Tucci - there are three generations of Stanley Tucci's) He used to say in Italian "Your stomach with thank you". This, with a nice al dente pasta is a very soothing meal.*

If you are going to make this, or order it in a restaurant, PLEASE learn how to say it! Most Americans butcher the pronunciation.

I have made a link that you can click to hear the proper way to pronounce Marinara. [Click Here](#)