

The Sauce (aka The Best and Simplest All Day Tomato Sauce Ever)

From "Recipes from my kitchen" - www.joshuastarmer.com

5-7 stemmed and peeled cloves of **garlic**

3 Tbs. **olive oil**

4 28 oz. (about 800 grams) cans of whole, peeled **tomatoes**

Salt to taste (the amount depends entirely on the tomatoes)

In a large pot over medium heat, add the garlic and the olive oil. Hover over the pot until the oil just starts to shimmer and bubble, then turn the heat down as low as you can and cover the pot. Cook the garlic for 20-30 minutes, checking occasionally to make sure it isn't burning, until it is soft and just starting to turn brown.

If you're not already wearing one, put on an apron.

Add the four cans of tomatoes to the pot and with your hand, or a spoon, gently break open each tomato. This is where the apron comes in handy; no matter how gentle you are, one of the tomatoes will squirt juice all over you. Increase the heat to medium until it is just starting to bubble. Turn the heat down to low and simmer, stirring occasionally, for the next 6 to 8 hours. The sauce has been cooked long enough when the garlic cloves are falling apart, the tomatoes are extremely soft, and it has started to thicken. If the sauce starts to thicken too soon, just cover the pot with a lid to keep the moisture in.

After 6 to 8 hours of cooking, puree the sauce with a hand-held immersion blender (make sure you're wearing an apron if you do this), or in batches in normal blender, food processor or food mill.