



Balsamic Tomato Sauce

A chunky tomato sauce inspired by the world's finest balsamic vinegar in Modena, Italy.

Yield: approx. 6¼ quarts

Ingredients

- ½ cup Olive oil
- 2 tbsp. Garlic, minced
- 1 cup Onion, chopped
- ¼ cup Fresh rosemary, minced
- 2- #10 cans Christina's Organic Diced Tomatoes in Juice, hand crushed
- 1 tsp. Sea salt
- ½ tsp. Freshly ground black pepper
- ½ cup Aged balsamic vinegar

Directions

1. Heat a large sauce pot with olive oil over medium heat. Add onion and garlic and sauté until translucent.
2. Add the fresh rosemary and sauté for 2 minutes until aromatic.
3. Add Christina's Organic Diced Tomatoes in Juice, sea salt and black pepper; bring to a boil and then reduce heat and simmer for 20 minutes.
4. Remove from heat and stir in the aged balsamic vinegar.

Recommended Pasta: Short tube-type pastas, small round pastas.