



Calabrian Style Tomato Sauce

A sauce inspired by Southern Italy, with shaved prosciutto and hot red chili peppers.

Yield: 6¾ quarts

Ingredients

- ½ cup Olive oil
- ¼ cup Garlic, minced
- 1 cup Spanish onion, diced ¼"
- ¼ cup Medium hot red chili peppers, minced
- 4 oz. Prosciutto, shaved, fine julienne
- 2- #10 cans Bella Rossa Whole Peeled Pear Tomatoes in Juice, hand crushed
- 2 cups Bella Rossa Extra Heavy Tomato Purée 1.07
- ¾ tsp. Sea salt
- ½ tsp. Red crushed chili pepper flakes
- ½ cup Aged provolone cheese, shredded

Directions

1. Heat a large sauce pot with olive oil over medium heat. Add onion and garlic and sauté until translucent.
2. Add chili pepper and prosciutto, sauté 2 minutes or until prosciutto fat is rendered.
3. Add Bella Rossa Whole Peeled Pear Tomatoes in Juice, Bella Rossa Extra Heavy Tomato Purée 1.07, sea salt, red crushed chili pepper flakes and aged provolone.
4. Bring sauce to a boil, reduce heat and simmer 20 minutes.

Recommended Pasta: Short cut-type pastas or filled pastas.