

Sweetnicks.com

Da Silvano's Sugo di Pomodoro (tomato sauce)

Recipe courtesy of Da Silvano's Cookbook: [Simple Secrets from New York's Favorite Italian Restaurant](#)

- 1/4 cup olive oil
- 4 cloves garlic, smashes and peeled
- 1/2 cup fresh basil leaves
- 2 cups peeled, roughly chopped plum tomatoes or one 28-oz. can
- sea salt, ground black pepper to taste
- 1 pound tagliatelle or spaghetti, cooked according to directions

Warm the olive oil in a pot and add 2 cloves of garlic. Once garlic browns, remove it. Remove pot from heat. Toss in basil and remaining garlic. Add tomatoes and return to heat. Season with salt and pepper. Stir. Cook over a low flame for about 15 minutes. Pour the cooked, drained pasta into tomato sauce and toss. Serve.