

Spaghetti with Fresh Tomato Sauce

Recipe type: main dish

Serves: 4

Time: 45 minutes

Ingredients

Sauce:

- 1 pound fresh tomatoes (2 large or 3 medium)
- ¼ cup onion (1/2 small), minced
- 1/3 cup olive oil
- 1 teaspoon balsamic vinegar
- 1-2 tablespoons dried basil
- ½ teaspoon sugar (optional, depending on how sweet the tomatoes are)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon garlic powder or 1 clove garlic, chopped

Pasta:

- 8 ounces thin spaghetti noodles
- 1-2 teaspoons olive oil

Directions

1. First blanch the tomatoes to get the skins off. To do this, bring a small pot of water to a rolling boil over high heat. Cut a shallow "x" in the blossom end of each of the tomatoes and dunk each one in the boiling water for about 10 seconds. Immediately transfer to a bowl of ice water. The skins should slide right off.
2. Core the tomatoes and squeeze out the liquids and seeds into a glass. Discard the liquid, or drink it with a pinch of salt mixed in.
3. Chop the tomatoes finely and marinate in a bowl with the onion, olive oil, and balsamic for ½ hour.
4. Meanwhile, cook the pasta according to package directions. Drain and toss with olive oil and place in a serving bowl.
5. Add the basil, salt, pepper, and garlic. Taste and add sugar and additional seasonings as desired.
6. To serve, divide pasta between plates and top with tomato sauce.

