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Pomodoro Sauce

Make this velvety sauce a couple of hours ahead. Use half on the pizza and serve the rest with the Grilled Polenta and Sausage.

Ingredients

- 10 Roma (plum) tomatoes, seeded and finely chopped
- 1/4 cup finely chopped fresh basil
- 3 garlic cloves, chopped
- 1 teaspoon sea or kosher salt
- 1 teaspoon ground black pepper
- 3 tablespoons extra-virgin olive oil

Instructions

1. Combine all ingredients in a saucepan. Let stand 10 minutes. Place over low heat; simmer until tomatoes are tender and mixture is thick, 20 to 40 minutes. Makes 3 cups.

Recipe by Kristine Gasbarre, a food writer in DuBois, Pa. ("Grilled Dinner, Italian Style," May 2009.)

Nutritional Information

Per (1/4-cup) serving: 40 calories, 3.5g fat, 0mg chol., 1g prot., 2g carbs., 1g fiber, 200mg sodium.

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