

Mrs. C's (Ann) Fresh Neapolitan Sauce

**Note: Make the sauce with the best quality Italian Plum Tomatoes you can find. When fresh tomatoes are not available you can substitute one of the following:

*48oz. (1.5kg.) of canned Italian Plum Tomatoes

*2 Cartons of Pomi[®] Crushed Italian Tomatoes

Ingredients:

Tomatoes (see above)
6 Tbsp. of Extra-Virgin Olive Oil
3 cloves Garlic, Peeled
3 lbs. tomatoes, halved OR options listed above
1 cup Casa Larga Riesling
Salt
Fresh crushed Garlic
1 cup fresh chopped parsley

Directions:

1. In a large, heavy, deep pan over medium heat, heat the olive oil, add the garlic cloves and let simmer until golden brown but, not browned; reduce the heat.
2. Add the tomatoes and let simmer until soft then with a ricer, mash the tomatoes, let tomatoes simmer a while longer.
3. Add the Riesling and let the tomato sauce simmer for about 20 minutes longer
4. Add the salt and freshly ground pepper according to taste
5. Add the fresh crushed garlic and chopped parsley and remove from heat