

## SPAGHETTI WITH RED SAUCE & BASIL OIL

### INGREDIENTS

1 lb spaghetti  
½ c pasta water  
28 oz can tomatoes,  
San Marzano  
1 large yellow onion  
½ stick unsalted butter  
salt  
parmesan cheese, for garnish

### BASIL OIL

½ c olive oil  
5 garlic cloves, smashed  
½ tsp red pepper flakes  
large handful basil

### BASIL OIL DIRECTIONS

In small saucepan on medium-low heat, combine olive oil, garlic cloves, red pepper flakes, and fresh basil (stems and all).

Once boiling, let simmer for 1–2 minutes or until the basil is wilted. Remove from the heat and allow the mixture to steep while you start the sauce.

Once cooled pour into a food processor. Process for 20–30 seconds or until the basil and garlic are chopped into tiny pieces.

### SAUCE DIRECTIONS

In dutch oven on medium-high heat, add butter and 1 tablespoon of olive oil.

Slice the onion in half through the root, keeping the root intact. This helps each half hold together as it cooks, allowing the onion to gently infuse flavor into the sauce without breaking apart. Onion will be completely removed before serving.

Once butter melts and starts to brown, place onion halves into the pot, cut-side down. Let onions sear for 2–3 minutes, or until the cut sides start to turn golden brown.

Slowly pour canned tomatoes. Use wooden spoon to break-up tomatoes into smaller pieces.

Bring sauce to a boil, turn heat to low. Season with salt. Cover and simmer for 20–25 minutes.

Add basil oil to the simmering sauce, and stir until thoroughly combined. Season with salt, as needed. Let sauce continue to simmer, uncovered, for 10 minutes. Once it's thickened remove from heat and allow to cool slightly.

In stock pot on high heat, add pasta to 6-quarts salted water. Boil 10 minutes. Remove from heat and reserve ½ cup water.

To serve, remove and discard both onion halves. Thoroughly coat al dente spaghetti with sauce. Add ½ cup of pasta water, the starch ultimately makes the sauce thicker.

Garnish with fresh basil and parmesan.