



“Italian Pantry”
Shopping List for the recipe:

Sugo di Nonna
Nonna’s Simple Sauce

~From the website & blog~
www.mark-leslie.net

Check your pantry for these items:

- | | | |
|---|--------------------------------|------------------------------------|
| -2 tablespoons extra virgin olive oil | HAVE: <input type="checkbox"/> | BUY MORE: <input type="checkbox"/> |
| -1 small-medium onion | HAVE: <input type="checkbox"/> | BUY MORE: <input type="checkbox"/> |
| -2 large cloves garlic | HAVE: <input type="checkbox"/> | BUY MORE: <input type="checkbox"/> |
| -1/2 cup wine (red or white, cook with something you’d drink) | HAVE: <input type="checkbox"/> | BUY MORE: <input type="checkbox"/> |
| -1/2 teaspoon Kosher or sea salt | HAVE: <input type="checkbox"/> | BUY MORE: <input type="checkbox"/> |
| -1/4 teaspoon black pepper | HAVE: <input type="checkbox"/> | BUY MORE: <input type="checkbox"/> |

(If you are like me, I prefer to use freshly ground black pepper, so check your pepper mill to make sure you aren’t running low on black peppercorns)

RECIPE CALLS FOR:

- 1 (28-ounce) can whole peeled Italian tomatoes (preferably Sane Marzano)
- 1 cup (8 oz.) strained tomatoes [Buy a (26.5-ounce) carton (such as Pomi brand) or smaller.]
- 1 tablespoon fresh Italian flat-leaf parsley (buy 1 bunch fresh)
- 1 pound pasta (spaghetti, bow tie, fettuccine, penne, or your favorite shape)
- For garnish: grated Parmigiano-Reggiano cheese for garnish (purchase a 1/2 pound wedge).
*If you can’t find this type of cheese, look for Grana Padano or a Pecorino Romano. Any hard, dry Italian cheese that is easy to grate will work fine.

What can I do with the any leftover ingredients?

- Strained tomatoes.** With the remaining 2 cups or so, store in an airtight container in the fridge.
- Use the remaining strained tomatoes for a quick pizza sauce by adding oregano, salt, black pepper, a little olive oil and cooking over medium heat until hot and well combined.
 - For a quick lunch, I’ll make an even simpler version of this sauce by omitting the canned tomatoes and only using the leftover strained tomatoes and a handful or two of cooked pasta.
 - If I am making a roast, I’ll use a 1/2 cup of strained tomatoes in with the roasting meat, potatoes, onions and celery, just for a twist.

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