

Like many Americans, I come from a mixed cultural background but it turns out that my father's family all derived from the province of [Friesland](#) in the Netherlands. Friesians (and people of Dutch heritage in general) are sometimes known for being rather cheerfully penurious. I have embraced this tradition myself (it's my story and I'm sticking to it) and it shows up in some of my cooking habits, in that I hate wasting any ingredients when I'm cooking.

I am extremely fond of making my own tomato sauces and pasta dishes and one of the primary veggies in our home garden is the Roma tomato, which is ideal for making pasta sauce. But most tomato sauce recipes call for passing the tomatoes through a food mill to extract just the smooth elements, resulting in a fair bit of fibrous material that gets discarded. I created this recipe to use what otherwise might have been wasted and it makes a nice basis for lasagna sauce or bruschetta. It also can be used to dress hearty pasta shapes like rotini or as a filling for ravioli. I hope you like it.

In this recipe the onion, salt, and red wine offset the slight bitterness of the tomato solids.

1 Recipe Summary

Active: 45-60 minutes (not including food mill time)

Total: 45-60 minutes

Yield: about 16 oz of ragu, enough for four generous pasta servings or about 40-50% of the sauce for a typical lasagna

2 Ingredients

- Solids removed from about 6 lbs of Roma tomatoes using a food mill (about 16 oz)
- Olive oil – adjust quantity as needed
 - 1 T to sauté onion and garlic
 - 2-3 T to mix with tomato solids in food processor
 - ¼ c to simmer
- ¼ brown onion, finely chopped
- 4-6 cloves of garlic, finely chopped
- 1¼ c dry red wine
- ¾ tsp salt
- ½ tsp black pepper
- ¼ - ½ tsp cayenne pepper or dried red pepper flakes

3 Directions

- **Step 1** – puree the tomato solids thoroughly in a food processor, drizzling in olive oil to achieve a loose paste texture
- **Step 2** – sauté the onions and garlic in a medium saucepan until translucent, then add in pureed tomato solids and mix thoroughly over a medium flame



- **Step 3** – mix in the red wine, ¼ c olive oil, salt, pepper, and cayenne or pepper flakes, adjusting seasoning to taste
- **Step 4** – simmer for 30 minutes over a low flame, stirring frequently
- **Step 5** – pass the resulting mixture through a food mill, this time discarding the resultant fibrous material
- **Step 6** – serve over pasta immediately, use in a recipe immediately, or freeze for later use

