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Semi-Finalist



A production of
met
Television
Nebraska's
PBS station

Grandma's Pasta Sauce

Recipe Number: 127

INGREDIENTS: Haffa cuppa good olive oil (make sure it's a EXTRA, extra virgin...she's a the best!)
One bigga onion, choppa up
2 Tbls Sugar
6 Garlic Gloves
6 cups crushed tomatoes
1 8 oz can tomatoe paste
two cups water
two dried bay leaves
a sprig of fresh basil
a sprig of fresh rosemary
a sprig of fresh oregano
more suger if you like-a the sweet sauce



DIRECTIONS: In a bigga pan, you poot maybe one haffa cuppa good olive oil (make sure it's a EXTRA, extra virgin...she's a the best!) and then one bigga onion, choppa up. Browna the onion ina the oil. Puta two Tbls of suger in the pot to make-a the onion get more brown and nice-a!... and then poot ina the pot 6 bigga cloves of garlic, smasha the garlic with the bottom of a cuppa. Cooka garlic about three minutes. No let garlic geta dark brown...or it geta too bitter. That's a not so gooda!

After you browna the onion and garlic, add all the resta of good stuff:

6 cups crushed tomatoes
1 8 oz can tomatoe paste
two cups water
two dried bay leaves
a sprig of fresh basil
a sprig of fresh rosemary
a sprig of fresh oregano
more suger if you like-a the sweet sauce

After she'a simmer on the stova for a coupla hours you let the sauce sit for a little while [maybe three hours or so] so the flavors, they get married...it's a nice-a! I maka the day before I serve, then, she's a taste much better!

STORY: *My Grandma's pasta sauce...from Piana deAlbanese, Sicily
Brought here on a boat in 1913 in my maternal grandmother's memory...which was placed there by her mother and her mother before her.*

Coming to NET Television in 2009

Funding provided by Walmart
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