

Ship's Captain's Tomato Garlic Pasta Sauce

<http://userealbutter.com/2010/01/17/tomato-garlic-pasta-sauce-recipe/>

2 lbs. ripe tomatoes
3-4 tbsps olive oil
6-8 cloves garlic, minced
pinch sugar
salt to taste
pepper to taste

Place the tomatoes in a large bowl and pour boiling water into the bowl until the tomatoes are covered. Let stand for 5-10 minutes or until you see the skins splitting on most of the tomatoes. Drain the tomatoes and peel the skins off. Discard the skins. Place a sieve over a bowl. Slice each tomato in half along the equator and shake or scoop the seeds out into the sieve. Strain the juice from the seeds and pulp. Discard the seeds and pulp, reserve the juice. Dice the tomatoes. Heat the olive oil in a large pan over medium heat. Add the garlic and sauté until fragrant. Add the tomatoes and simmer until the tomato flesh begins to break down (about 20 minutes). Add the reserved juice and let simmer down to a sauce consistency. Season with a pinch of sugar, salt, and pepper to taste. Toss the sauce with your choice of cooked pasta and top with grated Parmesan and chopped flat-leaf parsley (or whatever herbs you want).