Gramma Joan?s Tomato, Artichoke Pasta Sauce

Description

Gramma Joan makes this sauce. She never had a recipe, but she's able to duplicate it whenever she wants to.

I wrote this recipe as Joan called out ingredients. The last she mentioned was Fresh Basil. Then, she left to go and make a batch for dinner with Angel Hair Pasta.

I'll add any other ingredients that she remembers as she puts the sauce together.

I'll also try to give you quantaties and procedures as I watch her prepare it.

Summary

Yield: 4
Source: Joan R Muoio
Prep Time: 5 minutes
Category: Dinner
Cuisine: Italian

Ingredients

- Fresh Garlic, chopped(2-3 cloves)
- 2 tbsps olive oil
- Artichoke hearts chopped, marinated or not (12 oz jar)
- Campari tomatos (1 pound)
- Salt and pepper (to taste)
- 1 tbsps fresh basil
- Onion (1/2 large)
- 1/4 cup white wine
- 1 tbsp Rounded Tomato paste

Instructions

Slice tomatoes

Chop onion, garlic and basil

Artichokes are optional. Cut artichokes in 1/4s

Heat 2 Tablespoons oil and 1 Tablespoon butter in a 12 inch skillet on low heat

Saute the onion and garlic (she says 'for a few minutes), until onions are soft

Add tomatoes and basil (stir for about 5 minutes)

Add artihokes and stir while cooking for 3 to 4 minutes

Add wine and continue cooking

Reduce wine but let some juice remain

Add fresh parsley, oregano and basil...about a tablespoon of each.

Stir in cooked pasta and add cheese on the stove or at the table or both

You can add cooked shrimp,maybe some vegetables of choice