

Home Made Tomato Sugo

Recipe No. 2

(for 2 persons)

- 6-8 ripe tomatoes
- 2 garlic cloves
- 1 onion
- fresh basil
- dried italian herbs
- tomato puree
- stock cube

Cut onion in small pieces, chop garlic clove and fry together with the onion in olive oil until golden. Cut all tomatoes in small pieces and add to the frying pan, reducing the heat of the pan to low. Add a bit of tomato puree and as well the herbs and the finely chopped basil. Finally, add the stock cube (chicken or vegetable). Cook on low heat for about 1 hour.

There are some extra ideas to make your sugo even nicer:

Extra: If there is some red wine left from last week's dinner, add a splash of red wine to the sugo to give it a nice taste.

Extra: To make a delicious sauce Bolognese, fry 250 gr. of minced meat (beef or pork) with the tomatoes and the garlic.

Extra: To make the sugo even tastier you can add stripes of smoked bacon.