

Sugo de Pomodoro e Parma

See if you can find real, Italian tomatoes in cans for this recipe.

¼ pound butter

3 tablespoons finely chopped yellow onion

3 tablespoons finely chopped carrot

3 tablespoons finely chopped celery

2 1/2 cups canned Italian tomatoes with juice

2 teaspoons salt

¼ teaspoon granulated sugar

½ cup heavy cream

Put all ingredients except cream into saucepan and cook at lowest simmer for 1 hour, uncovered. Stir occasionally.

Puree and bring to simmer. Add cream and cook for one minute while stirring. Serve immediately over tortellini.