

Sause Arrabiatte

4 cups canned tomatoes
2 Tbsp sea salt or Kosher
2 tsp crushed red pepper flakes
Blend these three ingredients in blender until smooth.
1 tsp extra virgin olive oil (Tbsp?)
3 garlic cloves chopped
2 Tbsp fresh basil (julienne)
Heat olive oil in sauce pan and add garlic + basil.
Sauti 30 seconds. Add tomato mixture and bring to
a simmer
(over)

1 lb cooked penne pasta or any pasta of choice
4 Tbsp cold butter.

Add pasta to tomato sauce and heat pasta through. Turn off heat before adding butter or butter will separate.

Top with pecorino romano

Pasta of bronze dye is rougher and allows sauce to stick to it better.

Don't use oil cooking pasta or sauce will not stick.