

Bob's Pasta Sauce

Bob Bridges

I made up this recipe and didn't measure anything. So, I will give a general description of the process and refine it next time if I think to measure the ingredients.

- Olive Oil--enough to cover the bottom of a large skillet, maybe 3-4 tablespoons
- 3-5 medium fresh tomatoes, chopped (immerse in boiling water for about 30 seconds and the peels will be easy to remove)
- 1 medium yellow onion, chopped
- 5 cloves garlic, finely diced
- 12-15 kalamata olives (or green olives or both) with pit removed, chopped
- 2 tablespoons of capers
- basil--about a dozen leaves, chiffonaded
- salt and black pepper to taste

Saute the onions first before adding the garlic, tomatoes, olives and capers. Simmer for 30-45 minutes until the tomatoes have cooked down a bit. Add the basil last, just before serving. We served it with linguine. If you don't like kalamata olives, you could try leaving them out and adding extra capers.