

## *Spicy Tomato Sauce*

- 6 tablespoons olive oil
- ½ cup finely chopped, peeled onion
- 1 (1 lb 12-ounce) can peeled Italian tomatoes, and their juice
- 2 teaspoons minced, peeled garlic
- ¼ cup dry white wine
- 2 tablespoons chopped fresh *parsley*
- 4 fresh *basil* leaves, chopped
- ½ teaspoon granulated sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 4 grains cayenne pepper
- ¼ cup drained, canned pitted ripe olives, coarsely chopped (optional)

In a medium-sized saucepan heat the oil over moderate heat. Add onion and cook 3 to 5 minutes, until soft, stirring occasionally. Add the tomatoes, garlic, wine, parsley, basil, sugar, salt, pepper, and cayenne. Simmer 1 hour over low heat. Add olives, if desired, and simmer 2 to 3 minutes.