



Furiosa Classic Red Sauce

1 lb. Carrots 1/2 C. Extra Virgin Olive Oil 1/2 tsp red chile flakes
1 lb. Celery 6 Cloves of Garlic minced fine 1 TB Salt
1 lb. White Onions 1/2 TB Black Pepper

Dice Fine and Evenly

4 - 20 oz cans of chopped Italian Roma or San Marzano Tomatoes

*Saute' all over medium heat - start with garlic then onions, then celery and lastly carrots in the olive oil.

* Stir in Tomatoes

* Add 2 cups water, cook over low flame stirring every 15 min. for 2 hrs. Add water as needed to keep sauce from reducing too much but still able to develop.

Mangial

Chef Richard Fernandez - Pizza Furiosa

A copy for a friend



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