

Spicy Tomato Sauce

- 3 tablespoons olive oil
- 1 small onion, minced
- 2 cloves garlic, minced
- 1/2 cup black olives, coarsely chopped
- 2 tablespoons capers, drained or rinsed
- 1/2 teaspoon salt or to taste
- 1 pinch red pepper flakes
- 1 (28-ounce) can crushed Italian tomatoes

In a large skillet, heat the oil over a medium-high flame. When almost smoking, add the onion and garlic and sauté for 3 minutes. Reduce the heat to medium and add the olives, capers, salt and red pepper flakes and sauté for 1 minute. Add the tomatoes and simmer until reduced slightly, about 20 minutes. Season the sauce with more salt to taste. Can make 1 day in advance, cool and then cover and refrigerate. Reheat over medium heat. Great on penne or rigatoni.