

# Homestyle Tomato Sauce

- 1 lb bacon or 1/2 lb pancetta/porcutto
- 2 cans of tomato paste
- 1/2 cup 15% cooking cream
- 2 cups of water
- 1-2 tblsp freshly cracked pepper
- 2-4 tblsp freshly chopped parsely
- 1 tsp chili powder
- 1 large bay leaf or 2 small ones
- 1 small dried red chili
- 6 chopped green onions
- 2 cloves minced garlic

In a large sauce pan fry chopped bacon/pancetta until nicely browned with half of the cracked pepper and the chili powder. Drain fat, add white half of chopped onions and cook until the onions are soft. Remove from pan. In same sauce pan sauté garlic for one minute, you don't want to brown it. Immediately add tomato paste. Stir well, cook for 2 minutes. Add bacon or pancetta and onions to the tomato, stir. Add parsely, bay leaf, chili and 2 cups of water and the green half of the onions. Simmer on medium for remaining cracked pepper. Ready to serve. Top off with freshly grated reggiano parmesan. Eat with your favorite pasta.