

# DENE

## *Arrabbiata Sauce*



### **Ingredients:**

- ¼ cup extra-virgin olive oil
- 1 cup whole, peeled garlic cloves (2 to 3 heads)
- 2 (28-ounce) cans whole peeled Italian plum tomatoes, preferably San Marzano, drained
- 2 teaspoons whole fennel seeds, chopped
- 1 teaspoon crushed red pepper flakes, plus more as needed
- ⅓ cup dry Italian red wine, such as Chianti
- 1 teaspoon ground black pepper, plus more as needed
- ½ teaspoon kosher salt, plus more as needed
- ¼ cup julienned fresh basil leaves, for serving (optional)

### **Method:**

1. In a medium pot or Dutch oven with a lid, warm the olive oil over medium-low heat. Add the garlic and cook, tossing occasionally, until the garlic has softened and is lightly browned, about 8 minutes. Watch the garlic closely so that it does not burn, raising, and lowering the heat as needed.
2. Meanwhile, place the tomatoes in a food processor and pulse until roughly chopped, about 30 seconds. Using a slotted spoon, transfer the garlic to the food processor and pulse three or four times to chop the garlic.
3. Pour the tomato mixture into the pot with the oil; add the fennel seeds, red pepper flakes, wine, black pepper and salt. Raise the heat to medium-high and bring to a boil. Decrease the heat to low, cover and simmer until thickened and a bit darkened, about 30 minutes.
4. Remove from the heat and stir in the basil, if using. Taste and season with more salt and/or pepper, as needed.