

How to make real Guido “gravy”

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Gotta start with fresh roma tomatoes. The bonafide fazuls (like me) have these growing in their backyards...



Produce courtesy of Hal Nelson, Hope Tran and John Scariano

...along with several types of basil, this one being a Genovese variety.



First thing, parboil the tomatoes (for less than 3 minutes) and let them cool off. This helps blister the skin, making them easy to peel.



Peel the skins off by squeezing the pulp through, and use your thumb to get as many seeds out of the fruit as you can. Wear something red while you do this. By the way, the Kraft grated Parmesan cheese is really not mine, nor it is Parmesan.



GAZPACHO, ANYONE?



Take a left turn at Genoa and don't stop until you've crossed the Pyrenees.

Mince red onions, sl. overripe green peppers and cucumbers, don't be shy on the garlic. Add cumin. Mix with processed tomatoes.

Cool it down, Brown, and you're headed to town.

It would be nice to hang out in Andalucia for a while...but we have to get back...





to Italy for right
now...



So...start the gravy stock by clarifying red onions or scallions and garlic in extra virgin Italian olive oil in a large saucepan, over very low heat. Don't brown them.



Liquefy the peeled, seeded tomatoes in a food processor for at least a few minutes.



Add the tomato puree to the sauteed onions and garlic. Add lots of fresh basil, and salt to your taste. Cook it down, as they would say in New Orleans, over very low heat for at least an hour. Tomato sauce, never called that by a real dago, (instead try “gravy”), is always better upon reheating.

This will provide a good base for a few variations such as...

Puttanesca: add chopped green & black olives & capers.

Ai funghi: cook down your favorite mushrooms.

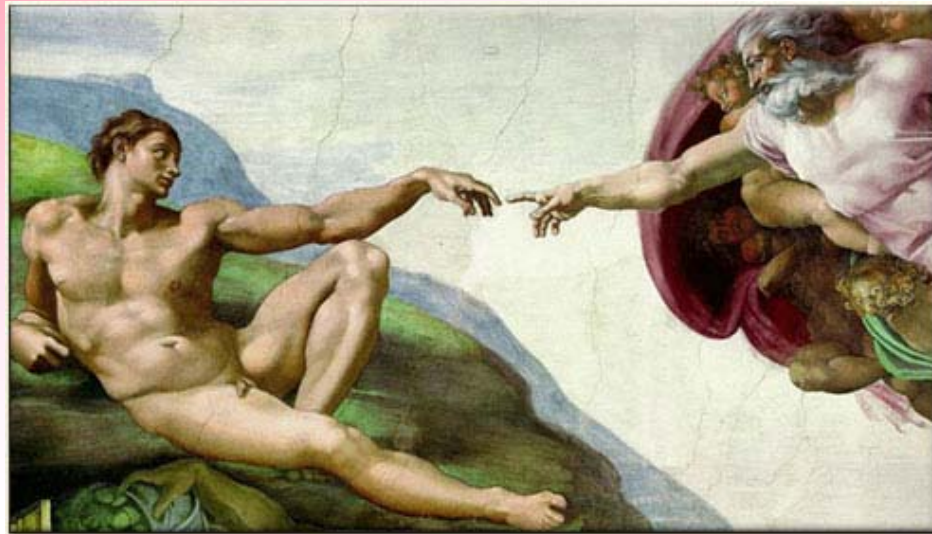
Bolognese: sauté ground beef, turkey & pork in just a little bit of the gravy stock.

Marinara: throw in a few anchovies & capers, Don't tell your squeamish guests, they'll never know the difference.





Hurry up with the pasta boss, your guests need some food to slow down the absorption of all of that alcohol...



These
are my
people and
they
approved
this recipe.





Arrivederci

