

Audrey Hepburn's Spaghetti Al Pomodoro

The favorite dish of everyone's favorite dish...this recipe is from her son's memoir: *Audrey Hepburn, An Elegant Spirit*.



- 1 small onion
- 2 garlic cloves
- 2 carrots
- 2 stalks celery
- 2 (16 ounce) cans of prepeeled roma tomatoes
- 1 bunch fresh basil, washed
- 2-4 ounces virgin olive oil
- 1 (16 ounce) box spaghetti noodles
- 4-8 ounces freshly grated parmesan cheese

Instructions:

Peel and dice the small onion, garlic, carrots, celery and put into a large pot. Add 2 large cans of Italian pelati [prepeeled roma tomatoes]. Add 1/2 of the bunch of basil with leaves left whole. Add a long drizzle of olive oil.

Simmer on low for 45 minutes. Turn off the heat and let it sit at least 15 minutes. Cook one package of spaghetti noodles [or angel hair] until al dente. Place pasta in large serving bowl or plate, pour sauce over the top.

Cut the other 1/2 of basil and sprinkle over the sauce and pasta with a lot of freshly grated parmigiana reggiano cheese.

Recipe from: "Audrey Hepburn, an Elegant Spirit" by Sean Hepburn Ferrer