



# Mama P's Recipes



## Mama's Arrabiata Sauce

Made with > [Mama Patierno's Italian Seasoning](#)

**M**ama's Arrabiata Sauce is a traditional spicy tomato sauce that you'll especially love. It tastes great served cold as a bruschetta or simple dip with crackers or warm on pasta, pizza, mussels and more.

If you want to spice up your Eggplant Parmesan and add a distinctive touch your friends and family will enjoy, add a top layer of this Arrabiata Sauce like Mama did.



## Ingredients:

- 2 tbsp extra virgin Italian olive oil
- 1 medium onion, diced very small
- 6 cloves garlic, mince
- 2 tbsp Mama Patierno's Italian Seasoning.
- 28 oz of hand crushed San Marzano Tomatoes. They are the best!
- 1/4 cup chicken broth
- 2 tbsp clam juice (optional but adds distinctive flavor)
- 1 1/2 tbsp red pepper flakes
- 1/4 tsp raw sugar
- 1/2 to 1 tsp of salt to taste
- 1/2 to 1 tsp of ground black pepper to taste
- 1 tsp black pepper or more to taste





## How to Make:

In this order...

1. Heat the EV Olive oil in a pot over medium-high heat. Add the onion, red pepper flakes, and garlic. Stir and heat up until onion is translucent and be sure not to burn the garlic.
2. Add the chicken broth and stir.
3. Add the crushed tomatoes and stir.
4. Add the clam juice, salt, pepper, sugar and Mama's Italian Seasoning
5. Let simmer for 30 minutes and stir periodically.

While you can use this sauce immediately it will taste much better if you bottle it and place in a refrigerator for a day or two.

