



Uova in Purgatorio Eggs in Purgatory

INGREDIENTS

- 1 can (28 Ozs) Italian crushed tomatoes
 - 4 jumbo eggs
 - 3 TBSPs extra virgin olive oil
 - 1/2 medium onion, chopped
 - 1 garlic clove, chopped
 - Salt and pepper to taste
 - Anchovies, fillets or paste (optional but strongly recommended)
 - To be served over toasted Italian bread, polenta or pasta with a generous sprinkle of grated cheese on top.
- Pour olive oil into a large sauté pan.
 - Place pan over medium heat until oil heats up.
 - Add chopped onion, garlic and anchovy fillets.
 - Stir until anchovies melt and veggies are golden.
 - Add crushed tomatoes plus 1 cup of water.
 - Season with salt and pepper to taste.
 - Stir well, cover pan and simmer on low for 15-20 minutes.
 - Make sure sauce does not dry out too much. Add a little more water if needed.
 - Adjust seasoning if needed.
 - Uncover pan.
 - Make 4 wells into the sauce.
 - Add one cracked egg into each well.
 - Cover pan again and continue to simmer on low.
 - Cook for 3 to 5 minutes, according to how you like your eggs (soft yolk or hard yolk).
 - Serve hot over your preferred carb.

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DIRECTIONS (CONT.)

- Note: If you want to serve the eggs over polenta or pasta, cook either according to package directions after starting the sauce.
- For polenta, spoon hot polenta on a large platter making sure to elevate the sides and leaving a well in the middle. Pour some sauce over polenta and top with the cooked eggs.
- Sprinkle top with freshly ground pepper and plenty of grated cheese.
- For the pasta, mix some sauce with cooked pasta. Place some pasta in 4 bowls. Top each with one egg and extra sauce. Sprinkle pepper and grated cheese and serve.
- If you want the eggs over bread, toast 4 large slices of Italian bread and top each with sauce and one egg over each. Season with pepper and grated cheese before serving.

Uova in Purgatorio continued...

NONNA'S TIPS

- I know that many people don't like anchovies but, believe me when I tell you, you will not taste them in tomato sauce, and the burst of flavor that they add is worth the effort. Using anchovy paste is even easier and cleaner to use. You can find anchovy paste at Italian markets or online.
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- With the amount of sauce you'll make, you can accommodate more than 4 eggs if you wish. Just make sure to not overcrowd the pan.
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- You can substitute the canned crushed tomatoes with fresh, ripe tomatoes, chopped small for chunky or blended into purée. I sometimes use a large package (from warehouse stores) of cherry tomatoes. That sauce is even sweeter and more delicious than all the rest!