**Amatriciana Sauce**

**Ingredients:**

1# prosciutto, diced

4 onions, small dice

12 cloves garlic, minced

¼ cup olive oil

1 #10 can plum tomatoes

1 Tbsp. crushed red pepper

1 Tbsp. oregano

Salt and pepper to taste

**INSTRUCTIONS**

1. Heat the olive oil over medium heat.
2. Add the prosciutto and cook until slightly crispy.
3. Add the onions, garlic, and crushed red pepper, and cook for 5 minutes.
4. Add in the tomatoes.
5. Cook for 15 minutes. Break the tomatoes up with a potato masher.
6. Cook for another 10 minutes. Adjust seasoning to taste.