



## Gnocchi Di Ricotta with two sauces

1/2 cup butter

1 - onion minced

6 - large ripe tomatoes, peeled,seeded  
and chopped (can use 2-15oz can.  
chopped tomatoes unflavored plain )

2 - tbs. chopped fresh sage leaves

1 - tsp. salt

1/4 tsp. sepper

1-1/2 cup heavy cream

Melt butter and sauté onions for 5 min or until soft not brown. Add tomatoes, sage salt and pepper. Cover and simmer until tomatoes are soft (approx 15 min.).

Remove half the sauce and put in blender. Add cream to blender and process until smooth. Put this mixture into another sauce pan and simmer until it thickens slightly (5 min.). Keep remaining chunky sauce warm.

Have 3 quarts of water boiling on stove. Boil gnocchi for 3-5min.

Gather dinner plates, spoon cream sauce on bottom of each plate.

Place gnocchi on top of cream sauce, then add chunky sauce to cover gnocchi (do not cover completely) garnish with fresh sage.

Serve immediately.

- Serves 4

*it's an Art Thing*

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