

Louise Antinoro's Eggs in Tomato Sauce

Provided by the Fantaci Family

Ingredients:

2 Cloves of garlic
1 28 ounce can of crushed tomatoes
2 tablespoons of olive oil
Salt and pepper
6-8 eggs
Fresh basil
Grated Italian cheese optional
Toasted country bread

Instructions:

Slice garlic thinly and saute in oil
When garlic turns yellow, toss in tomatoes
Add chopped basil & salt & pepper to taste
Cover & simmer for 20 minutes
Break eggs into tomato sauce & cover
Cook eggs for approx 3-5 minutes to taste
Serve with toasted bread, sprinkle cheese
over eggs if desired.



Buon appetito!