

Sugo Crudo – No-Cook Italian Tomato Sauce

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In Italy, *sugo crudo* – meaning “raw sauce” – is a summertime favorite that captures the very essence of fresh, ripe tomatoes. Sweet, juicy tomatoes are paired with fragrant basil, garlic, and rich extra virgin olive oil for a pasta dish that’s as simple as it is unforgettable. Best of all, it’s ready in the time it takes to cook your pasta.

While it’s a traditional dish often enjoyed during *Ferragosto* on August 15th, when families gather to celebrate the height of summer, it’s just as delicious any time you have sun-ripened tomatoes on hand. Light, vibrant, and bursting with flavor, it’s the perfect recipe for warm-weather dining – or for bringing a taste of summer to your table year-round

Things to know about this Sugo Crudo – No-Cook Italian Tomato Sauce

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- **Use the ripest tomatoes** – The flavor of this sauce depends entirely on high-quality, sun-ripened tomatoes.
- **Let it rest** – Allow the sauce to sit at room temperature

for 15–30 minutes to let the flavors meld.

- **Choose good olive oil** – A fruity, extra virgin olive oil enhances the taste beautifully.
- **Customize freely** – Add a pinch of red pepper flakes or extra garlic if you like a little heat or more flavor.
- **Serve immediately** – Toss with hot pasta right before serving so the sauce stays fresh and vibrant.
- **Add fresh mozzarella pearls** – Gently fold in small mozzarella pearls just before serving for a creamy, melty texture that complements the fresh tomatoes

▪ **Craving More Italian Sauces?**

If you loved this **Sugo Crudo**, you won't want to miss these other favorites:

Classic Italian Sunday Meatball Sauce – Slow-simmered, rich, and perfect for hearty pasta nights.

Caprese spaghetti Roasted Tomato Sauce – Smoky, bold, and full of flavor for your next pasta dish.

Bring the taste of Italy to your table again and again!

Ingredients

- **Servings:** 4
 - **Prep Time:** 15 minutes
 - **Cook Time:** 10 minutes (for pasta)
 - **Total Time:** 25 minutes
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- 2 pounds ripe tomatoes (heirloom, cherry, or San

Marzano)

- 1 cup extra virgin olive oil
- 2 cloves garlic, finely minced
- $\frac{1}{2}$ cup fresh basil leaves, torn
- 1 teaspoon salt (plus more for pasta water)
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{1}{4}$ teaspoon red pepper flakes (*optional*)
- 1 pound pasta (spaghetti, linguine, or penne)
- 2 cups mozzarella pearls or balls cut in half

Instructions

1. Prepare the tomatoes

- Slice the tomatoes in half, remove most of the seeds, and chop into small pieces. For a smoother texture, pulse them briefly in a food processor.

2. Mix the sauce

- In a large mixing bowl, combine chopped tomatoes, fresh mozzarella, garlic, basil, olive oil, salt, black pepper, and red pepper flakes if using.
- Stir gently, cover, and let rest at room temperature for 15–30 minutes while you cook the pasta.

3. Cook the pasta

- Bring a large pot of salted water to a boil.

Cook pasta until al dente according to package directions. Reserve $\frac{1}{2}$ cup of the cooking water before draining.

4. Bring it all together

- Toss hot pasta with the sugo crudo, adding a splash of the reserved pasta water if needed to help the sauce coat the noodles.

5. Serve immediately

- Garnish with more basil and a drizzle of olive oil. Serve warm or at room temperature with crusty bread.
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Tips for the Best Sugo Crudo

- **Tomatoes matter most** – Use the ripest summer tomatoes you can find.
 - **Let the sauce rest** – This allows the garlic and basil to infuse the tomatoes.
 - **Quality oil is key** – Choose a fruity, rich extra virgin olive oil.
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Serving Suggestion

Perfect for a light summer lunch with chilled white wine, a crisp salad, and bread for soaking up every drop.
