

Ooma Tesoro's Marinara | Featured in the 2010 Issue of Dinnerwhere Magazine.

DINNERwhere?



WENDELL T. WEBBER

Get Sauced

Ooma Tesoro's Marinara, Windsor, MA

Read the comments on Ooma Tesoro's Facebook wall, and you quickly discover that this sauce has a ravenous fan base. Thirtysomething men extol its virtues, offering to trade bottles of Napa wine for marinara. One writer even rates the sauce as better than what he has tasted from friends' Italian grandmas (and apparently college afforded him lots of time to hit the sauce).

Robin and Michael Tesoro's family came from Avellino, Italy, the birthplace of marinara, and this recipe was passed down through generations, one cook learning at the knee of another. It is made in small batches using Grandma Ooma's labor-intensive process of removing seeds. Ingredients are fresh and locally sourced. No sugar or preservatives are added—just a secret combination of herbs and spices. Ooma Tesoro's Marinara tastes refined, smooth, very simple but deeply flavorful. Eat it right out of the jar, spoon it over fresh bread, use it as a ketchup substitute, or pair it with pasta, all to rave reviews. The Tesoros are working to expand their product line. To see the latest, visit oomatesoros.com.