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Subject: Drum Group Compression (CJG) Dimitrios Suggestion Explained?

Posted by [Rich Lamanna](#) on Sat, 13 May 2006 22:45:09 GMT

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r, not watery.

Canned tomatoes, a few dried herbs, onions and olive oil, nothing too difficult here. There's tons of recipes online. Not too tart, not too salty, not too sweet. Mellow and solid, with a slight kick from red pepper flakes. Don't be afraid of a T or three of brown sugar when cooking with canned tomatoes. Let it cool before assembling pies, spread it on thin but thoroughly. I cover the pie almost up to the edge. Thin coating, some dough poking through the red. Use a swirling motion with a ladel.

4. Dried oregano. This is my secret weapon. Sprinkle it on top of the sauce, not too much, but get enough on there. Sorta the same technique as sprinkling kosher salt on it. Thorough but not excessive.

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