

I cannot begin to describe how unexpectedly delightful this sauce is! You can tell lots of love goes into every batch of this delectable concoction because of how incredible it tastes. I bet this is because the sauciers only allow the freshest of whole plum tomatoes, most flavorful garlic, and the sweetest onions to gently simmer with really aromatic spices, and this makes it uniquely delicious. Try it on your favorite pasta or spread it on a pizza. You can even drink it right from the bottle - it's that good. Make it the top-secret ingredient in the best ratatouille you will ever make. Or, purchase the finest artisanal ravioli and use Ooma Tesoro's to complement it perfectly.

Some of my family members like it paired with a Cheese Florentine Ravioli from Joseph's Gourmet Pasta. Personally, I use it as the base for Creamy Tomato Basil Capellini, and whenever I serve it to my friends, they always cry out for more. There is lots of yummy hand-crafted magic in every quaint little mason jar it comes in, and the aroma that wafts up from the stove when you start to heat it up is simply indescribable. It is like heaven in a bottle! Michael Tesoro was gifted with divine inspiration in the form of the recipe for this superlative sauce by his grandmother, and the sauce he makes today based on the knowledge she bequeathed him would make her proud. Use this sauce as the inspired culinary creation – your friends will think you slaved over the stove all day.

The taste is like a symphony for your taste buds. There is something special about this sauce, and that's why I think it has taken the country by storm. What makes it the culinary equivalent of an exquisitely rendered artistic masterpiece? Perhaps, Robin and Michael procure their herbs from only the finest of growers – herbs grown on sun-dappled hills, sprinkled on by just the right amounts of rain, and chosen precisely for their power to accentuate and tease out the subtle flavors of the vegetables that the sauce simmers in. But, I think credit for this splendid sauce goes to the fine artisans who know their way around a kitchen and can reproduce their magic for the masses.

Because, there is some wondrous culinary alchemy going on here, and this sauce has no equal anywhere else on the planet. You taste even one drop, and you are instantly whisked away to Old Italy. So, if you are up for a singular taste experience this evening, go out to your local store and buy a jar of Ooma Tesoro's. Better yet, buy lots of it. You will soon be won over by just how magnificent it really is.