Quick Tomato Butter Sauce

- 1 can San Mariano tomato
- 5 tablespoons butter— cut into pieces
- 1 small onion peeled and cut in half
 - 1. Put tomatoes in a medium saucepan.
 - 2. Crush tomatoes into pieces with clean hands.
 - 3. Add butter and onion halves
 - 4. Simmer for 30-45 minutes until the onion is soft —stirring frequently and making sure the sauce doesn't come to a boil.