



Basic Red (Marinara)

Ingredients

*2 T olive oil
1 ½ c. chopped yellow onion
1 t. minced garlic
1T dried basil
1 T dried oregano
4 (15oz) cans diced tomatoes
2 (15oz) cans tomato sauce
3 T tomato paste
1 c. red wine (Or Water)
1 T sugar
7-2-1 to taste*

Directions

- 1. Heat the oil in a large heavy pot over medium heat.*
- 2. Add the onions, garlic, salt, basil, oregano, and pepper and cook stirring until soft, about 5 minutes.*
- 3. Add tomatoes, tomato sauce, tomato paste, water, and sugar to the pot with the onion and stir well.*
- 4. Bring to a simmer over medium heat.*
- 5. Lower the heat to medium low and simmer uncovered for 45 minutes, stirring with a long handled wooden spoon.*

**Sauce will store well in an airtight container for up to 4 days in refrigerator or up to 6 months in the freezer.*