

Marinara Sauce

Always better the next day, this Marinara is quick, but tastes like it was simmered for hours.

When reheating, I always add a splash of red wine. Grandma Julia would approve and would be pleased by the flavor.

1 can (28 oz) crushed tomatoes
1/2 cup water
1/2 cup onion, diced small
1/2 Tbs extra-virgin olive oil
1/4 cup wine, Merlot
1 rd Tbs garlic, minced
2 tsp parsley flakes
1 1/2 tsp sugar
1 tsp oregano
1/2 tsp basil
1/2 tsp salt
1/2 tsp black pepper

Procedure

- Sauté onions in olive oil until transparent. Add garlic and sauté 1 minute more.
- Blend the canned crushed tomatoes until smooth. Pour into a sauce pan.
- Use the water to rinse out the tomato can and the blender and add to pan with tomatoes.
- Add all other ingredients. Bring to a boil. Lower to a simmer, stirring regularly. Cook 20 minutes.

Servings: 6

Yield: approximately 3 cups