

# 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**