

MARINARA SAUCE FOR PASTA OR PIZZA:



Flavored with lots of garlic and hints of basil and oregano, this simple marinara sauce can be ladled over pasta or spread on a pizza crust.

Prep Time: 10-20 minutes

Cook Time: at least 30 minutes

Ingredients

2 medium-small onions, diced	3 tsp. dried oregano
15-20 medium-large garlic cloves, minced	2 tsp. salt
5 28-oz. canned tomatoes	Dashes freshly ground black pepper
½ c. fresh basil	1-2 6-oz cans tomato paste (optional)

Instructions

1. In a large stock pot, sauté onions and garlic with a little water to prevent the vegetables from sticking.
2. Meanwhile, in a blender or food processor, blend tomatoes in batches to desired sauce consistency.
3. Add blended tomatoes to stock pot along with other ingredients except the tomato paste.
4. Simmer at least 30 minutes or longer to let flavors develop.
5. For pizza sauce, set aside several cups of the pasta sauce and stir in tomato paste until thoroughly combined. Doing so in a medium saucepan over medium-low heat helps with this process.

Recipe Notes

I use Muir Glen's organic whole or diced tomatoes and blend them to a fairly smooth consistency.

Garlic is the key to a tasty sauce, but if you're not a big fan of garlic, start with a slightly smaller quantity.

This recipe makes a lot and it freezes well. One batch usually yields enough sauce for 3-4 pasta meals plus 3-4 pizzas.