



### **Basic Marinara Sauce**

(Makes approx. 4 cups)

#### Ingredients

3 tablespoons olive oil  
1/2 medium-sized onion, diced  
1 garlic clove, minced  
10 large ripe tomatoes, peeled,  
seeded and chopped  
5 chopped fresh basil leaves  
1 teaspoon granulated sugar  
Salt, freshly ground pepper to taste

1. Heat the oil in a heavy, large pot over medium heat. Add the onions and garlic.  
Sauté until onions are translucent- 5 to 8 minutes
2. Add the tomatoes to the pot and simmer, uncovered, for approximately 45 minutes. Stir often until tomatoes are broken up and sauce is fairly smooth.
3. Add the basil and the sugar. Simmer for 10 minutes more. Season to taste with salt and pepper.

Note:

Sauce may be frozen for later use.