

Fresh Marinara Sauce



Ingredients

2 tbsp. olive oil
1 cup minced onion
4 tbsp. minced fresh garlic
1 quart tomato and their juices
5-6 fresh basil leaves, shredded
½ tsp. salt
¼ tsp. ground black pepper

Procedure

1. Heat olive oil over medium heat.
2. Add onions and garlic. Sauté until fragrant.
3. Add tomatoes, basil, salt and pepper.
4. Bring to a simmer and simmer for 5-10 minutes or until flavors are good.
5. Serve as is, or mash with a potato masher.

Yields approximately 1 qt.

©2017 Chef Jennifer M. Denlinger www.FloridaChef.net