

Marinara Sauce

Ingredients	Quantity	Cooking Procedures
Extra virgin olive oil	2 TBSP	1. In a sauce pan, heat the oil
Onions, yellow, dice	1/2 cup	2. Add the onions, carrots, and celery and salt and pepper. Sauté for 10 minutes. Just add proportions of whatever you think looks right. You can correct at the table.
Carrots, dice	1/4 cup	
Celery, dice	1/4 cup	
Salt and pepper	1 tsp	
Garlic, minced	2 tsp	3. Add the garlic and cook until another 5 minutes.
Tomato paste	2 TBSP	4. Add the tomato paste and red wine to deglaze the pot. Reduce until dry. Use a red wine you'd be willing to drink. Drink an additional amount
Red wine	1/4 cup	
Tomato juice from margherita sauce	4 cups	5. Add the tomato juice and bring to a boil. Reduce heat to simmer and cook for 20 minutes.
		6. Place mixture in a blender and blend until smooth in texture
Tomato sauce, canned	48 oz	Buy the best Italian sauce you can find . . . Rao's has a pretty good one according to my daughter-in-law who grew up with an Italian mom who cooked a lot 7. In another sauce pan, add the tomatoes and sugar, and season with salt and pepper. Bring to a boil. Reduce heat to a simmer and cook for 30 minutes
Sugar, granulated	2 TBSP	
Salt, kosher	1 tsp	
Fresh ground black pepper	1/2 tsp	
		8. Add the vegetable mixture to the tomato mixture.
Basil, chopped	2 TBSP	9. Add the basil, dry and fresh oregano, and thyme to the garlic and oil mixture. Quickly take off the heat and then add to the tomato sauce.
Thyme, fresh, chopped	1 TBSP	
Oregano, fresh, chopped	1/2 TBSP	
		10. Cook on low heat for another 5 minutes to heat the herbs and incorporate their flavor.
		11. Serve immediately or transfer to an air-tight container for storage in the refrigerator.