

Homemade Marinara Sauce



Ingredients:

- 1 TBLS olive oil
- 1 small onion, chopped
- 2 garlic cloves, minced
- 2 cans (28 ounces each] Italian crushed tomatoes
- 1 TBLS Italian seasoning
- 1 to 2 TBLSs sugar
- ½ tsp salt
- ½ tsp pepper

Method:

1. In a large saucepan, heat oil over medium heat. Add onion; cook and stir until softened, 3-4 minutes
2. Add garlic; cook 1 minute longer.
3. Add tomatoes, Italian seasoning, salt, pepper, and sugar, and bring to a boil.
4. Reduce heat and simmer, covered. The longer, the better.