



Creamy Marinara Sauces



Ingredients:

- 1 - 28 oz. can San Marzano crushed tomatoes
- ½ Cup milk or cream
- 2 Cloves of garlic, minced
- ¼ Cup onion, finely chopped
- ¼ Cup fresh basil, chopped
- ½ tsp Dried oregano
- 1 TBLS olive oil
- Salt and pepper to taste

Method, Marinara Sauce:

1. Combine all ingredients in a blender and puree (or immersion blender).
2. If desired, warm in the microwave or over stovetop.

Notes:

- A small amount of sugar helps balance the acidity of the tomatoes and enhances the overall flavor of the sauce.
- While dried herbs work well, using fresh basil and oregano will add a burst of freshness to your sauce.
- Allowing the sauce to simmer on low heat for an extended period will intensify the flavors and create a richer sauce.
- Simmering the sauce without a lid allows the excess moisture to evaporate, resulting in a thicker consistency.
- Stir in a tablespoon of tomato paste to thicken the sauce without altering the flavor.
- Create a roux by melting butter and whisking in flour until smooth. Stir the roux into the sauce to thicken it.