

Basic Marinara Sauce

Yield: 1 quart

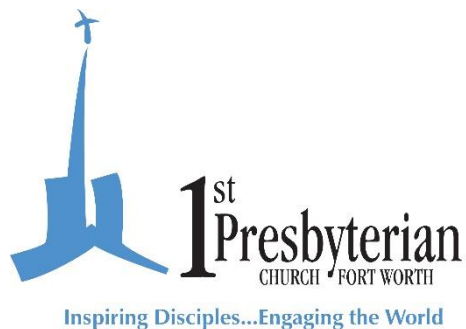
Ingredients:

1/4 cup Olive Oil	For 5X Yield 1.25
1 cup Onion, chopped	5
2 Garlic cloves, minced	10
3 cup tomatos, stewed or ground	3.75 qt
6 oz tomato paste	1 qt
1 tsp oregano, dried	2.5 TBsp
1 TBsp Basil, fresh	1/4 c
1/4 tsp black pepper	1.25
1/2 c white wine	2.5 c
Salt to Taste	To Taste



Method:

- In large sauce pan, saute onions & garlic over medium heat until soft.
- Add wine. Reduce until almost dry.
- Add tomatos, tomato paste, & spices.
- Simmmer for 30-40 min.
- Blend to desired thickness with immersion blender
- Season to taste



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