








Marinara Sauce




To make marinara sauce you will need olive oil, onion, garlic, dried oregano, diced tomatoes, tomato sauce, dry red wine, salt and pepper.




In a sauce pan, heat a little olive oil just to a simmer and add diced onion and minced garlic. Let this simmer for three minutes to release the flavors.




Sprinkle a dash of oregano into the sauce pan.




Next, add the two types of tomatoes to the simmering onions and garlic and allow this to return to a simmer.



Salt and pepper to taste.



Add fresh torn basil.



Add the red wine and let your sauce simmer for 45 minutes - 1 hour.

