

Marinara Sauce

Portions: 150

Ingredient

<u>Amount</u>	<u>Item</u>
1.5 c	Olive oil
20 ea	Large onions, chopped
1 c	Garlic, minced
4 #10 cans	Tomato puree
10 Tbsp	Salt
½ c	Dried Italian Herbs
½ c	Sugar
3 c	Fresh basil, chopped

Method

1. Gather onions and dice them.
2. Mince garlic.
3. Chop fresh basil for garnish
4. Heat olive oil in a medium-sized pot.
5. Fry onion until transparent (about 3 minutes), then add the garlic until fragrant (about 30 seconds).
6. Add tomato puree to the pot on medium heat (stir continuously).
7. Add salt, Italian herbs, and sugar to the tomato puree.
8. Cover with lid to simmer for about 8 minutes, or until sauce has thickened slightly.
9. Add 2 quarts of water.
10. Use handheld (immersion) blender to blend until smooth.
11. Taste test and adjust salt and pepper, as needed.