

All-Purpose Marinara

Enough for 1 lasagna recipe or 1 pasta recipe serving 4

This is a very easy marinara recipe for use in pasta recipes and for lasagna when fresh tomatoes are not in season. It can be made 2 days ahead and also freezes well.

2 cans (28 ounces) puréed tomatoes

3 tablespoons olive oil

2 cloves garlic, minced

1 teaspoon dried basil

1/2 teaspoon dried oregano

1/2 teaspoon salt

1/4 teaspoon pepper

Heat the olive oil in a sauce pan. All at once, to the hot oil, add all ingredients except salt & pepper. Fry on high heat for 5 minutes (this gives it more flavor), stirring frequently. Add salt & pepper. Simmer 20 minutes uncovered, stirring occasionally.