



# MARINARA

## Ingredients:

1 large can of Crushed Tomatoes (28oz)

1 medium Tomato Sauce (15oz)

2 small cans tomato paste (6oz)

4 to 5 large cloves of garlic (chopped)

1 cup of fresh Italian parsley (chopped)

¾ cup of fresh sweet basil leaves (chopped)

1 pinch of Macala dried oregano

Enough Macala Extra Virgin Olive Oil to cover the bottom of the sauce pot.

Salt and pepper to taste

## Preparation:

Saute' the garlic in the olive oil over medium heat until golden brown being careful not to burn it.

Turn off the heat. Add the tomato products one at a time and then fill the cans about half full of water and clean and pour into the sauce pot. Check the consistency and add more water if needed. Stir well.

Bring the sauce to a boil and then turn the heat to low. Cover, but leave the lid a little askew on top to let the sauce reduce as it simmers. Stir it every so often to prevent it from sticking to the bottom of the pot. Simmer for about 2 hours.