



Executive Chef Michael Gavala Presents:

Comfort Foods Culinary Class

January 21, 2014

Marinara Sauce

Ingredients:

1 cup chopped onions
¼ cup chopped fresh garlic
1 32 oz can Italian peeled tomatoes
1 tablespoon sugar
1 teaspoon salt
¼ teaspoon crushed red pepper
2 tablespoons dried basil
Olive oil

Instructions:

Sauté onions and garlic with a little olive oil in stock pot.

When onions and garlic are soft, add a can of peeled tomatoes and break up with your hand.

Simmer for 30 to 40 minutes then add the rest of the ingredients.

Sauce is ready at this point and can be stored in refrigerator for up to 1 week or frozen at this point.