

## Marinara Sauce

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A classic marinara with onion, garlic, tomatoes and fresh herbs.

*Yield: 12 quarts*

### *Ingredients*

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- 4 cups Yellow onions, diced ½"
- ½ cup Olive oil
- 2 cups Fresh garlic, chopped
- 1 tbsp. Fresh oregano, chopped
- 3 each #10 can 6 in 1 All-Purpose Ground Tomatoes
- 1 each #10 can Bella Rossa Diced Tomatoes in Juice
- 1 cup Fresh basil, chopped
- Salt to taste
- Black pepper to taste

### *Directions*

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1. Sauté the onions in olive oil until they are transparent.
2. Add the garlic and sauté until the aroma is apparent.
3. Add the tomatoes and oregano to the onions and cook for 45 minutes over low heat.
4. Add the basil and adjust the seasoning to taste.