

## **Patty's "Easy & Delicious" Marinara Sauce**

### Ingredients:

2 - 28 oz. cans Italian Plum Tomatoes with Basil  
¼ cup Extra Virgin Olive Oil  
3 tbsp. minced Onion, 2 Garlic Cloves, minced or grated  
Salt & freshly ground Black Pepper, to taste  
6-8 fresh Basil leaves, torn  
1/8 tsp. dried oregano

### Directions:

Remove tomatoes from the can, saving juices. Hand crush, remove any hard cores or skin that may be there, and discard. Heat oil in a large saucepan over medium heat. Add onion and cook for 3 minutes. Stir in garlic and lightly saute, add tomatoes, salt, and juices. Raise heat, bring to a boil...lower heat and simmer. Cook for about 1 to 1 ½ hours until flavors have combined and sauce is slightly thickened. Stir in basil, oregano and pepper.

Cook a few more minutes and serve.

Makes about 7 cups.