

Marinara Sauce

You can have delicious marinara sauce in 20 minutes. Marinara refers to mariners or sailors. In the old days they suffered from scurvy after long voyages. When they got home they ate Marinara Sauce and it made them feel better. This recipe is Italian cooking at its simplest. You just don't need to cook the tomatoes down because the canned tomatoes are already cooked.

Preparation Time: 20 minutes - Serves: 4-6

Organize Your Ingredients!

Notes on Organizing

Organize your ingredients on small plates or in bowls so they are easy to add (It's just more fun to cook when you've got everything ready to go!)

Basic Marinara Sauce

1 tsp. olive oil
4 cloves garlic (smashed and chopped)
use half of the garlic here and half later
1/2 C. red wine

1/2 C. yellow onion (chopped)
one 15 oz. can of no-salt tomato sauce
one 15 oz. can regular tomato sauce
another 1/2 C. red wine

2 T. dry basil leaves
1 T. dry oregano leaves
a few dashes Tabasco sauce

remaining 2 cloves chopped garlic
1 tsp. olive oil
yet another 2/3 C. red wine

Assembly Instructions

1. Measure oil into a deep sauté pan. Add 1/2 of the garlic and stir over medium-high heat until garlic starts to turn golden brown.
2. Add first 1/2 C. wine and bring to boil. Cook 1 minute.
3. Add onion and toss until wine is almost gone.
4. Add both cans of tomato sauce (rinse cans with additional 1/2 C. red wine and add to sauce.)
5. Add spices and Tabasco. Bring to boil. Cover, reduce heat to low and cook 10 minutes.
6. While sauce cooks, brown remaining garlic in 1 tsp. olive oil. Add final 2/3 C. wine and cook over low heat for 2-3 minutes.
7. When the sauce in main pan finishes cooking, add additional wine and garlic reduction to the sauce. Remove large pan from burner.