

Marinara Sauce

1 tbsp	olive oil
2	garlic cloves, minced
1	onion, finely chopped
1 can	(28 oz/796mL) Italian tomatoes; drained, seeded and crushed
	freshly ground pepper

- In a medium saucepan; heat oil over medium heat, sauté garlic and onion, stirring occasionally until softened, about 5 minutes.
- Add tomatoes. Bring to boil; reduce heat, cover and simmer, stirring occasionally, for about 45 minutes or until thickened.
- Season with pepper. Makes 4 servings.

Recipe by Gary Barone