



Camarillo Certified Farmers Market

Supporting grief and bereavement services at Camarillo Hospice:
A program of Livingston Memorial Visiting Nurse Association



Marinara Sauce

Making an authentic Italian Marinara Sauce is easier than you think. Try my recipe and never buy pre-made sauce again! — Chef Alfonso Betancourth

Servings: 12

Ingredients:

- 8 cloves fresh garlic, finely chopped
- 2 28-32 ounces fresh or canned crushed tomatoes
- 1 bunch fresh basil w/stems, chopped
- 1 small onion, finely diced
- 1/2 cup olive oil
- 1 cup red wine
- 1-2 teaspoons sugar (to taste)
- Sea salt and pepper to taste



Directions:

1. In a large skillet or small sauce pot sauté diced onion and chopped garlic in olive oil until onions are translucent — do not allow them to burn!
2. Add red wine, reduce by half
3. Add crushed tomatoes, rinse cans with just a little water and add to the sauce. (If crushed tomatoes are not available, use whole tomatoes and crush by hand or with an immersion blender)
4. Add chopped basil, sugar, sea salt, and black pepper to taste. (Don't over-season; you can always add more later)
5. After sauce has reached a boil, reduce heat to low and simmer for 15-20 minutes for classical Marinara. Simmer for 1 to 3 hour for a rich, hearty tomato sauce.

