

Jen's Marinara Sauce

Ingredients

1 Jumbo can Tomato sauce (restaurant size from Sam's Club or Costco)

Minced garlic (to taste)

2 tablespoons and 1 teaspoon Olive oil, divided

1 or 2 large cans tomato paste

1 large onion

Basil (to taste)

parsley (to taste)

1. Pour tomato sauce in large pot or crock pot.

2. Sauté garlic in 1 teaspoon olive oil in pan.

3. Once garlic is tender add garlic to sauce then add tomato paste to pan garlic was cooked in and sauté until sauce is orange.

4. Add tomato paste to sauce in pot and mix well.

6. Blend in 2 tbsp. olive oil.

7. Peel outer skin of onion and cut ends off. Float onion in large pot of sauce.

8. Add basil, parsley, olive oil, and paste/garlic mixture to large pot and simmer for a while or overnight.

Place marinara sauce in containers, freezer. Use as needed.