

QUICK (sort of!) & EASY MARINARA

Ingredients

10 pounds 'seconds'
Tomatoes
1 large Onion, about 1
½ Cups chopped
2 medium Carrots
2 Tablespoons Garlic
2 teaspoons dried
Oregano
2 teaspoons dried Basil
1 Cup Red Wine
3 Tablespoons Olive Oil

Directions

Place Onion, Carrot and Celery in a food processor and pulse to chop the vegetables into roughly equal pieces- it doesn't have to be pureed, but not too chunky either.

Add oil to a large pot (Dutch Oven) and heat over medium-high until shimmering and then add vegetables.

When beginning to brown add Garlic and then cook for a minute before pouring in Wine.

Meanwhile, use a small serrated knife to core and trim any imperfections from Tomatoes and cut in half if necessary to squeeze out excess seeds and juices.

Chop roughly and when Wine has been added to pot, add the Tomatoes and stir. When the mixture comes to a gentle boil, reduce the heat to medium and continue to cook for 2 hours.

Reduce the heat to low and continue to cook down for around 30 minutes more, stirring occasionally to avoid the sauce from sticking to the bottom and burning.

Remove from heat and use an immersion blender to puree the sauce well.

Season with about 1 Tablespoon of Salt and Sugar and add fresh Basil if desired.

Let cool to room temperature before placing in containers to either refrigerate or freeze.