

Simple Tomato Pasta Sauce

Ingredients

- 3 Cans San Marzano Tomatoes Puree
- 2 Cans San Marzano Tomatoes Whole
- 1 Whole White Onion Diced
- 6 Cloves Garlic Diced
- 1/3 Cup Olive Oil Extra Virgin
- 1/3 Cup Fresh Parsley Chopped
- 2 Tsp Sea Salt (Approx.)
- 1 Stick Salted Butter
- 1 Tsp Oregano Dried
- 1 Tsp Basil Dried
- 1/2 Tsp Rosemary Dried
- 1/2 Tsp Thyme Dried
- 2 Tbls Pepper (Approx.)
- 1 Cup of a Table Red Wine

How To Prepare

- Heated pan, keep very, very low.
- Cover pan leaving a slight space for some steam to escape.
- Stir every 10 minutes, making sure to keep bottom clean and moving to prevent burning.



Bon Appétit!

