



# Noreen's Kitchen

## Pantry Shelf

### Marinara Sauce

#### Ingredients

2 – 28 ounce cans petite diced tomatoes	¼ cup granulated sugar
2 – 28 ounce cans pureed tomatoes	¼ cup balsamic vinegar
2 – 28 ounce cans of crushed, seasoned tomatoes	2 tablespoons Italian seasoning
1 – 18 ounce can tomato paste	1 tablespoon dried basil
1 large onion, chopped	1 tablespoon salt
6 cloves garlic, minced	1 teaspoon red pepper flakes.
¼ cup olive oil	

#### Step by Step Instructions

Heat olive oil in a large stock pot over medium heat. At least 8 quarts.

Add onion and garlic and sweat until they are slightly browned and very soft. This will take anywhere from 15 to 20 minutes.

Add all the remaining ingredients to the pot. Stir well and simmer uncovered for an hour, stirring occasionally.

I sometimes like to add a parmesan rind to my sauce while it simmers. This will give a deep salty edge to your sauce and also give it amazing flavor. This is optional, but if you can find some parmesan rinds, I highly recommend it.

When the sauce has finished and is thick and rich, you can remove it from the heat and enjoy over pasta or as a base for lasagna, stuffed shells or any other pasta bake.

You can also use this as a base for other sauces such as arrabiata, vegetable, vodka, mushroom or any other type of tomato based pasta sauce you love!

This recipe is not appropriate for canning.

Leftovers should be stored in an airtight container and refrigerated for up to one week or frozen for up to three months.

## **Enjoy!**