



Executive Chef Michael Gavala Presents:

## **Comfort Foods Culinary Class**

January 21, 2014

### **Marinara Sauce**

#### **Ingredients:**

1 cup chopped onions  
¼ cup chopped fresh garlic  
1 32 oz can Italian peeled tomatoes  
1 tablespoon sugar  
1 teaspoon salt  
¼ teaspoon crushed red pepper  
2 tablespoons dried basil  
Olive oil

#### **Instructions:**

Sauté onions and garlic with a little olive oil in stock pot.

When onions and garlic are soft, add a can of peeled tomatoes and break up with your hand.

Simmer for 30 to 40 minutes then add the rest of the ingredients.

Sauce is ready at this point and can be stored in refrigerator for up to 1 week or frozen at this point.