

## Marinara

### INGREDIENTS

- ✓ 1 28 oz. can San Marzano tomatoes
- ✓ 1 bottles of tomato passata
- ✓ ¼ can cold water (used to rinse can)
- ✓ 3 large garlic cloves, chopped
- ✓ ¼ cup olive oil
- ✓ ½ teaspoon pepperoncini
- ✓ 1 stem basil
- ✓ 2 teaspoons salt (add one and taste before adding second teaspoon)

### PREPARATION

Empty cans of tomatoes in to a large deep bowl. Using a potato masher; gently mash the tomatoes. In a medium saucepan heat oil and add garlic, half the pepperoncini. Sauté just until garlic becomes golden. Add tomatoes and water, stirring in half the salt and remaining pepperoncini. Turn heat to med-high and cover. Cook for 20 minute, stirring occasionally. Turn down heat, taste for seasoning and toss in basil leaves. Reduce heat and simmer for 10 minutes.

Cook pasta al dente; strain and toss with sauce.

- If adding meats... drop the meatballs, sausage... when sauce begins to simmer and cook for an addition 35 minutes.

\*If it's Summer, grab a few garden tomatoes. Chop and add to the sauce for a spectacular fresh flavor.

**Buon Appetito!**