

basic tomato garlic sauce - bove's sauce

2 tbl. olive oil
1 whole bulb garlic - chopped
2 onions - chopped
1 tsp. dried oregano
1 tsp. dried basil
1/2-1 tsp. crushed red pepper seeds
1 15 oz. can tomato sauce
1 12 oz. can tomato paste
1 15 oz. can chopped or crushed tomatoes
1/4 cup red wine

put the olive oil in a sauce pan with a lid over medium heat and add the garlic, onions, oregano, basil and crushed red pepper.
cook until onions are tender. add tomato sauce, paste and tomatoes and liquid. add red wine. stir. simmer, covered 1 hour over low heat. stirring occasionally.