

Spaghetti with Marinara Sauce

- 2 T. olive oil
- 1 c. chopped garlic
- 2 1/2 c. fresh garlic & Italian powder (1/4 tsp.)
- 4 T. basil
- 4 T. scallions
- 8 oz. pasta
- 2 T. dried basil
- 1 can (28 oz.) diced tomatoes
- 1 can (6 oz.) pasta sauce
- 1 c. white wine
- 4 T. parmesan cheese
- 2 cans (6 oz.) mild clams
- Cooked spaghetti (follow box directions)

1. Saute onion and garlic in oil. Then add bay leaf, basil, salt, pepper, brown sugar, tomatoes, tomato paste, wine, parsley, and liquid drained from canned clams; reserve clams.

2. Simmer uncovered, stirring occasionally, 30 min. - 1 hr. Mix in clams.

3. Serve over cooked spaghetti noodles.