



# MARINARA SAUCE

*Salsa Marinara*

## INGREDIENTS

- ¼ cup** Extra virgin olive oil
- 8** Garlic cloves, peeled
- 35oz.** Can of peeled Italian plum tomatoes, seeded and lightly crushed
- 1** Peperoncino
- 10** Fresh basil leaves

*Salt and pepper\**

## PREPARATION

- 1.** Heat the oil in a 2 to 3-quart nonreactive saucepan over medium heat. Whack the garlic cloves with the flat side of a knife, toss them into the oil, and cook until lightly browned, **about 2min.**
- 2.** Carefully slide the tomatoes and their liquid into the oil.
- 3.** Bring to a boil, and season lightly with salt and peperoncino. Lower the heat so the sauce is at a simmer, cook, break up the tomatoes with a whisk or spoon, until the sauce, **about 20 min.**
- 4.** Stir in the basil **about 5min.** before the sauce is finished. Taste the sauce, season with salt and pepper if necessary.

**Cook time:** 25min. **Prep time:** 10min.

**Yield:** Makes about 1 quart of pasta