Marinara Sauce

Stewed Tomatoes

1 large yellow onion (diced)

5 toes of garlic (rough chopped)

Pinch of:

Dried basil

Dried oregano

Dried thyme (very small amount)

1 bay leaf

Ground black peppercorn

2 Tbls brown sugar

Salt to taste

In a large sauce pan with olive oil, sweat the onions with dry herbs and peppercorn. When onions begin to brown add garlic and sweat for about 2 minutes. Add tomatoes and bring to simmer. Cook until thickened (5-10 minutes). Remove bay leaf and blend. Be sure to take the clear top off of the blender and cover with a napkin. Season with brown sugar and salt.

I stew my tomatoes in the crock pot all day, about 12 hours. First peel and quarter them. Add a pinch of basil, oregano and thyme in the bottom of the crock pot, then put the tomatoes in. Cook on low.