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# **The Sauce**

**From the Kitchen of:** Daniel & Amy

**Servings:**

**Prep Time:** 15 minutes **Bake Time:** 1 ½ - 2 Hours **Bake Temp:**

**Ingredients:**

* Diced fresh tomatoes
* Several cloves
* Diced fresh garlic
* Large pinch of fresh dried oregano
* Large pinch of fresh dried marjoram (use less spice if commercially bought)
* ½ cup red wine
* Salt and pepper to taste

Fill a large (3 to 4 quart) pan with diced fresh tomatoes. Boil over medium heat for 1 ½ to 2 hours. Add the remaining ingredients. Stir well.