# Marinara Sauce

## Ingredients

Blended Oil 1 Qt

Garlic (chopped) 2 c

White onion (pureed) 1 Qt

Red pepper flakes 2 tsp

Crushed plum tomatoes 6 cans (#10 can)

Tomato paste 8 oz

Tri-mix 1 c

Sugar, granulated 1 c

### Method of Prep

1. Saute onion and garlic in oil until just before browning.
2. Add tomatoes, tomato paste, spices, and sugar.
3. Simmer for 45 min, stirring occasionally to keep from burning or sticking.
4. Cool with cooling stick and transfer into 22 Qt Cambro.