



CS Marinara

Author: Bob and Robin Young

Categories: Marinara, Sauces - Marinara

Description: Very basic but highly suggested marinara sauce adapted from Spirito's Italian Restaurant, NJ.

Suggested Wine: Tuscan Red or Chianti

Servings: 12

Serving Ideas: Serve with any good housemade pasta and/or CS Meatballs.

Cooking Time: 3 hours Start to Finish Time: 3 hours 20 minutes

Preparation Time: 20 minutes

Ingredients

1 28 oz can Cento San
Marzano Tomatoes
2 14.5 oz can Fire
Roasted Tomatoes
5 clove Garlic, peeled,
ends removed
1 med Yellow Onion,
diced fine
1 T dry Oregano leaves
3 Bay Leaves
1 T Turbinado Sugar
3/4 c Red Wine, Tuscan
or Chianti
2 sm cans Tomato Paste
1/2 c fresh Basil, torn
into small pieces

Directions

- 1) Place the tomatoes in a saucepan along with the juices from the cans. Cook slowly over med to low the heat, breaking up the tomatoes into small pieces using a large spoon or a potato masher. Continue to cut the large pieces as the tomatoes cook; cutting them will become easier. Peel the garlic and remove the ends.
- 2) Crush the garlic with the blade of a large chef's knife and drop into the sauce. Don't worry about the garlic pieces being too large; they, too, will break down as they cook. Add the finely diced onion, oregano leaves, Bay leaves and Turbinado sugar and stir to combine. Cook on low for 15 minutes. Taste and adjust as necessary.
- 3) Add wine and the tomato paste, 1/2 can at a time, to somewhat thicken the sauce. Taste and adjust as necessary. Simmer until desired consistency, and then stir in the basil and cook for another few minutes before serving over hot fresh made pasta (any shape will do!).