

## NANA BENEDETTA'S MARINARA SAUCE

1 TBL EXTRA VIRGIN OLIVE OIL  
¼ TSP RED PEPPER FLAKES (TO TASTE)  
3 CLOVES FINELY MINCED GARLIC  
1 SMALL ONION FINELY DICED (APPROX ½ CUP)  
1 28 OZ CAN CRUSHED TOMATOES (I LIKE TUTTOROSSA)  
1 CAN TOMATO PASTE  
½ CUP DRY RED WINE  
HANDFUL FRESH BASIL LEAVES TORN  
½ TSP SUGAR (OR SMALL GRATED CARROT)  
SALT AND PEPPER TO TASTE  
WATER

Heat olive oil in large pot on stove low to medium low heat. Add red pepper flakes and garlic. Simmer garlic until fragrant and foaming (3-4 mins). Do not brown. Add onions and sautee until onions are translucent (Not browned).

Add crushed tomatoes, tomato paste, wine, basil, salt and pepper and sugar. Add approx.. ½ can of water to get remnants of crushed tomatoes out of can and add to pot. Fill tomato paste can with water and get remnants and add to sauce as well . Cover and bring up to a boil, then take down to a simmer. After 20 mins or so check to adjust seasoning to taste. Let simmer for at least additional 30 mins or so. Note: You can let this simmer for hours, it just tastes better the longer it cooks.

Recipe can be doubled for a larger crowd. Freezes really well. N.B.: If for some reason you burn the garlic, wash out pan and start over. Burnt garlic will make the sauce bitter. The sugar/carrots is added to balance the acidity of the tomatoes.

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