

Marinara Sauce by Lynn's Recipes



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A really easy, delicious tomato sauce that can be used for pasta, pizza sauce, dipping sauce or for a casserole that calls for tomato sauce. This is something that can be made ahead and frozen or used right away. This is based on a recipe by Giada DeLaurentiis

Ingredients:

- ½ cup Olive Oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 stalks celery, chopped
- 2 carrots, chopped
- 2- 28 ounce cans crushed tomatoes
- Shredded fresh basil
- 2 bay leaves
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper

Heat olive oil in pot. Add onion and garlic and sauté for about 5 minutes. Add celery, carrots, salt and pepper and sauté for another 10 minutes. Add crushed tomatoes, basil and bay leaves. You can adjust the salt and pepper to your taste. Simmer for 1 hour, uncovered.

Remove from heat and either use an immersion blender, a food processor or a blender and puree the sauce.

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This can be put in jars and refrigerated for immediate use or put in freezer containers, food saver bags or freezer bags and frozen for future use.

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