

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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