

CHEF SARA RHODES

## MARINARA SAUCE

Olive oil

1 large onion, chopped

6 cloves garlic, finely chopped

2 28 oz. cans crushed tomatoes

2 Tbsp. dried Mexican Oregano

1 bay leaf

Salt and Pepper to taste

1 Tbsp. butter

In a large pot, heat the oil over medium-high heat. Add the onions and garlic and sauté until the onions are soft, 7 to 8 minutes. Add the tomatoes, oregano and bay leaf. Simmer uncovered over low heat until the sauce thickens, about 45 minutes.

Season the sauce again with salt and pepper, if desired, and add the butter. Stir until the butter is melted.

