



Merrifield

GARDEN CENTER

Marinara Sauce

By Merrifield Chef Lilienne Conklin

Ingredients

1 tablespoon extra virgin olive oil

3 cloves garlic, chopped

1/2 cup of red wine

4 fresh basil leaves

Few pinches of red pepper flakes

1 tablespoon sugar

Salt and pepper to taste

2 cans San Marzano tomatoes, that have been

pulsed a few times in your food processor

Directions

In a Dutch oven, heat the olive oil and saute the garlic until fragrant. Add the rest of the ingredients and simmer over a very low heat for 20 minutes or longer.