

# Tomato Sauce

*From the Kitchen of Lynnae Hymas*

Serves: 6

Prep Time: 10-30 min

Cook Time: 4-6 hours

## **INGREDIENTS:**

- 6 14 ounce cans San Marzano canned tomatoes
- 5 cloves of minced garlic
- 1 ½ tablespoons of tomato paste
- ½ teaspoon salt
- ½ teaspoon round pepper
- 2 tablespoons fresh basil (or 2 teaspoons dried basil)
- 1 ½ tablespoons fresh oregano (or 1 ½ teaspoons dried oregano)
- 2 tablespoon fresh parsley (or 2 teaspoons of dried parsley)
- 2 tablespoons extra virgin olive oil

## **INSTRUCTIONS:**

Sauté the garlic in olive oil over medium heat for 30-60 seconds, stirring constantly. Add the San Marzano tomatoes, tomato paste, and salt and pepper to the garlic. Mix, cover, and simmer on low heat for 4-6 hours, stirring occasionally to keep the bottom of the pan from burning. The tomatoes will break down as it cooks. If you prefer an even smoother tomato sauce, you can use an immersion blender to puree the sauce. After the sauce has finished simmering, add the basil, oregano, and parsley. Adding them at the beginning will result in a bitter tasting sauce. Serve with your favorite pasta or use as a sauce for lasagna or parmesan chicken.